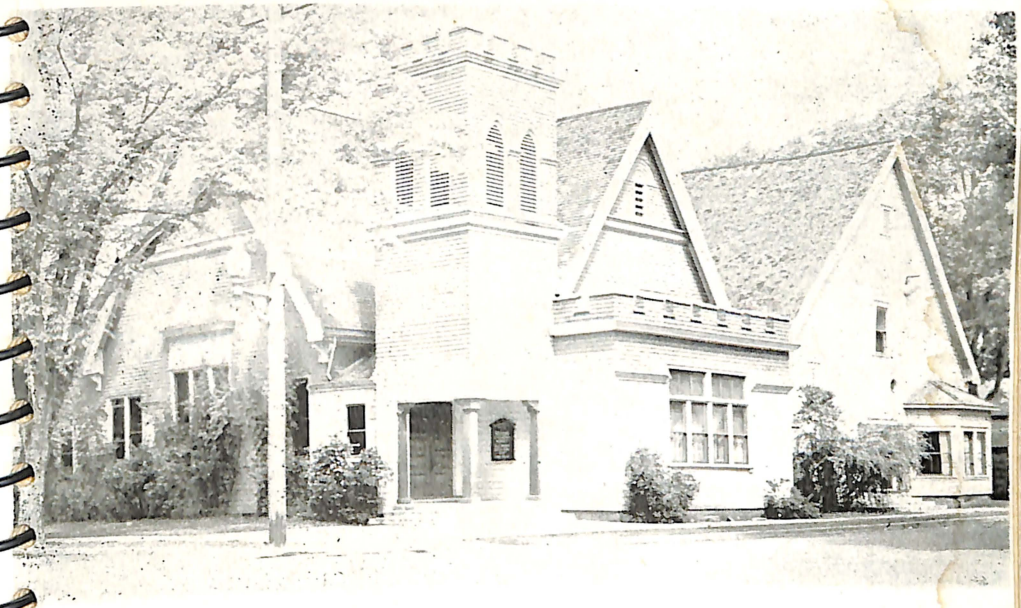
SOUP TO NUTS

your favorite recipes



COMMUNITY CHURCH OF VACAVILLE

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THE WHITE HOUSE
Washington, D. C.

November 4, 1947

The recipe for Ice Box Pudding which appears on this page was received by the Ladies Aid on the above date to be used in the new cook book.

It is a recipe that is used in the Truman family and was received from Mrs. Harry S. Truman, wife of the President.

ICE BOX PUDDING

½ cup butter
½ cup sugar
3 egg yolks
1 cup shredded pineapple
1 scant cup pecans
30 vanilla wafers (½ lb)

Cream butter and sugar together. Add yolks beaten lightly. Beat mixture until creamy. Add cup of pineapple, vanilla wafers and crushed pecans. Chill and serve with whipped cream.

Recipes from

MRS. EARL WARREN

Wife of the Governor of the State of California

CANDY RECIPE—PENUCHE

2 cups brown sugar (C&H brand)
1/3 cup cream
Butter, size of walnut
1½ cups broken walnut meats (Do not chop too fine)
1 tsp. vanilla

Melt butter in saucepan and add sugar and cream. Bring to the boiling point, and let mixture boil until it forms a soft ball when dropped in cold water. Stir as little as possible.

Remove from stove, cool slightly before adding vanilla. Beat until creamy. Add walnut meats.

Mixture should be quite thick before putting it on a slightly buttered plate. Press into a square with hands—about an inch in depth. Cool and cut in cubes, using a sharp knife.

Do not double this recipe—it does not turn out the same.

MRS. EARL WARREN'S DEVIL'S FOOD CAKE

¼ lb. butter or substitute
1 cup granulated sugar
1 cup brown sugar
3 squares Baker's bitter or unsweetened chocolate, melted
6 egg yolks
3 tbsp. cold water
2 cups sifted cake flour
1 tsp. baking soda
1 cup buttermilk
Pinch of salt
1 tsp. vanilla

Cream butter and sugar thoroughly and add melted chocolate. Add egg yolks which have been beaten well with the water. Sift together 3 times the flour, soda and salt. Add to first mixture alternating with the buttermilk. Add vanilla—beat until well mixed. Bake in 2 large layer tins for about 35 minutes in 350 deg. oven. If cake tins are 9 inches and not deep, it is necessary to remove four tablespoons of the batter. I make cup cakes with this.

Use seven minute frosting between layers, and chocolate frosting on top and sides.

2 egg whites
1 tsp. vanilla
5 tbsp. cold water
1½ cups granulated sugar
1½ tsp. Karo light syrup

Put above ingredients, except milk, in top of boiler. Beat with egg beater (over boiling water) for seven minutes, or until done. Remove from fire and add vanilla.

CHOCOLATE FROSTING

To 1 lb. Confectioner's sugar, add ½ cup cocoa, pinch of salt, and 1 teaspoon vanilla. Use **strong** coffee for liquid, about 1/3 cup, or enough to make the mixture the right consistency to spread. Add 1 tablespoon melted butter. Spread on top and sides—sprinkle with chopped walnuts.

BEVERAGES

LADIES AID PINK LEMONADE

Make syrup and cool. Add juice and extract. Dilute one part to 3 parts water. Serve over chipped ice.

This recipe makes 6 gallons
10 lbs. sugar
1 gal. water
1 gal. lemon juice
5 tbsp. lemon extract
Red food coloring

—Mary Helen Daigh

PUNCH

Cook 1 cup of water and 2 cups of sugar. When cool add 2 cups of strong tea, 1 cup pineapple juice, 1 cup orange juice, 1 cup grape juice and 1 bottle of ginger ale.

—Mrs. J. V. Mix

FRUIT PUNCH

1 oz. English or Ceylon tea
6 lemons
2 oranges
4 cups sugar
1 tsp. vanilla & almond extract
1 pt. grated pineapple
2 bananas
1 pt. ginger ale
3 qts. water

Cover tea with 1 qt. boiling water for 20 minutes and strain; grate the rinds from half of oranges and lemons, adding sugar and mixing with tea and stirring until sugar is dissolved. Boil 5 minutes. When cool, add juice of lemons and oranges and all other ingredients. Grape juice may be used instead of ginger ale.

—Mrs. G. W. Long

GRAPE PUNCH

Add to a glass of Welch's grape juice the juice of 1 lemon, 3 glasses of water, ½ cup sugar. Stir, then add about 2 glasses of Shasta direct from syphon. Serve at once.

—Mrs. Robert McCrory

PINEAPPLE LEMONADE

1 pint water, 1 cup sugar, 1 quart ice water, 1 can grated pineapple, juice of 3 lemons. Make syrup by boiling water and sugar 10 minutes; add pineapple and lemon juice; cool, strain, and add ice water.

—Mrs. J. Robert McCrory.

PUNCH

3 cups sugar
3 qts. water
1 cup strong black tea
Juice of 12 oranges
Juice of 12 lemons
1 can pineapple chunks
1 pt. ginger ale
1 pt. grape juice

Boil sugar and water together 8 minutes. Add tea and chill. When thoroughly chilled add remaining ingredients. Pour over ice in tall glasses and serve.

—Lucille Wykoff

TOM AND JERRY FOR 30

6 eggs
½ tsp. cinnamon
¼ tsp. cloves
¼ tsp. allspice
3 oz. rum

Beat egg whites to a stiff froth. Beat egg yolks until thick. Mix together, add spices and rum and a pinch of soda. Add sugar until the batter is real thick (like whipped cream). To mix drink use 1 T. of batter, 1 oz. brandy, ½ oz. rum. Fill Tom & Jerry cup with boiling water, add dash of nutmeg.

APPETIZERS

SHRIMP A LA PARIS

2 parts mayonnaise
1 part chili sauce
1 part whipped cream

Combine and place in refrigerator until ready to serve. Boiled shrimps speared with a toothpick are offered at the same time with the sauce in a separate bowl. Each guest dips his shrimp into the sauce.

CHEESE APPETIZERS

1 lb. grated American sharp cheese
1 egg
1 tbsp. butter
½ tsp. salt
1 tsp. Worchestershire sauce
½ tsp. paprika
2 doz. rounds thinly sliced bread

Mix cheese, butter and raw egg together. Add seasoning, cover and put in the refrigerator. When ready to serve, toast bread lightly. Spread the mixture on the rounds and place under top heat of oven for 3 minutes until cheese melts.

—Mrs. Louis F. Vaile

CLAM POULET

Drain 1 can of minced clams, reserve the liquid. Melt 2 tbsp. butter in double boiler, add 3 tbsp. flour, ½ tsp. salt, 1/8 tsp. pepper, ¼ tsp. paprika, stir constantly. Gradually add liquid drained from clams and about a cup of milk. Stir constantly until thick and smooth. Add clams, 1 hard cooked egg and a small amount of minced pimiento. Serve very hot on rounds of buttered toast or halves of tea biscuits.

CLAM CANAPES

1 can minced clams, drained
1 pkg. Philadelphia cream cheese
A little India relish
Onion
Sour cream
Horseradish

Cream cheese and add the other ingredients. Put on toasted rounds. Put under broiler and serve hot.

—Mrs. Ralph Schaefer

TOMATO CANAPE

Cut rounds of thin bread, spread lightly with mayonnaise, place on top of piece of tomato not quite ripe. Salt well, cover with grated sharp cheese and a dash of cayenne. Put on top of hot oven and allow to dry at the bottom, 20 to 30 minutes, then run in oven under flame to melt cheese. To make a variation, deviled ham can be spread on the bread, in place of the mayonnaise.

CHIPPED BEEF CANAPES

Chipped beef cut in small pieces, mix 3 tsp. of catsup and 3 tsp. of mayonnaise, and a dash of paprika. Serve on round pieces of toast or crackers.

ROQUEFORT CHEESE

¼ lb. Roquefort cheese
2 tsp. mayonnaise
½ cup walnuts chopped fine
Rounds of rye bread cut very small

Mash and cream cheese with mayonnaise. Toast bread on one side, butter untoasted side. Spread cheese and sprinkle nuts on top. Brown in oven and serve.

BOUCHAS D'ANCHOIS

No. 1. Make a pie or biscuit crust, cut into rounds. Into each round squeeze a small amount of anchovy paste. Fold over and press down the edges. Prick the top with a fork and bake in hot oven. Serve at once.

No. 2. Cut rounds of toast, butter, season with salt, pepper and a small amount of prepared mustard. Arrange anchovy filets in the center of toast. Press the yolk of hard boiled egg through a sieve and arrange it on a ring around the edge of the rounds.

OLIVES EN SURPRISE

Wrap a thin slice of bacon around a large size stuffed green olive. Fasten with a toothpick and broil. Oysters and shrimp can be treated in the same way. Speared with toothpicks.

CHIPPED BEEF EN SURPRISE

½ lb. chipped beef
4 Philadelphia cream cheese
Few small onions, chopped
1 cup walnuts, chopped

Cream the cheese and add walnuts and chopped onions. Take a slice of chipped beef put in a small quantity of cheese mixture and roll. Trim edges and set in refrigerator a few hours before serving.

—Mrs. Louis F. Vaile

CANAPES "LORENZO"

Chop crabmeat very fine. Season with salt, cayenne, a few drops lemon juice and blend with either mayonnaise or a bit of boiled dressing. Spread on toast rounds, sprinkle with grated cheese, and brown delicately in the oven. Garnish with tiny sprigs of parsely. Shrimp may be used in place of crab meat but instead of using lemon juice put in finely chopped sour pickles.

—Mrs. Louis F. Vaile

SOUPS

COLD JELLIED CONSUMME

1 qt, hot consumme (can or any basic receipt)
1 envelope plain gelatine
softened in
1/3 cup sherry

Cool and chill in refrigerator. Just before serving beat the consumme with a fork, adding teaspoon of grated lemon peel, serve at once.

—Helen Goodwin Uhl

CLAM CHOWDER

1 qt. milk
2 slices bacon
1 can minced clams
1 small onion
1 medium potato

Cut bacon in small pieces and brown. Add onion and brown lightly. Make a cream sauce of 1 tbsp. butter and 1 tbsp. flour and half the milk. To this add remainder of the milk, bacon, onion, clams and potato which has been cut in cubes and boiled. Salt and pepper to taste.

—Mrs. W. M. Chamberlain.

CORN AND TOMATO CHOWDER

2 cups canned corn
1 cup canned or fresh tomatoes
2 tbsp. margarine or butter
2 cups diced celery
1 qt. cold water
1 cup milk
½ cup grated cheese
½ cup chopped pimientos
2 tbsp. flour
1½ tsp. salt
¼ tsp. pepper

Place corn, tomatoes, diced celery and 1 teaspoonful of salt in a kettle and cover with cold water. Boil one-half hour. Melt margarine ,add flour gradually. Then add the cold milk, stirring constantly. Add vegetable mixture to the white sauce, a little at a time, and seasonings. Add to the chowder the grated cheese and the pimientos chopped fine. Stir until the cheese is melted. Serve piping hot. A cream soup may be made if desired, by straining out the vegetables before adding the white sauce.

—Mrs. J. M. McLaughlin

MARROW DUMPLINGS FOR SOUP

Marrow from a soup bone, two thick slices of bread soaked in water and pressed out, two crackers rolled very fine. Mash marrow until like butter, mix bread, cracker crumbs and marrow together. Add 2 small eggs and stir until very fine; season with salt and nutmeg. Put flour in hand and take a teaspoon of dough and roll into balls. Put these dumplings into strained, boiling soup and boil five to ten minutes. As soon as they raise to the top they are done.

—Mrs.A.M.Stevenson

ONION SOUP

4 or 5 medium onions
2 tbsp. butter
1 qt. stock, chicken or beef
Bread
Parmesan cheese, grated

Slice the onions and fry in butter until light brown. Put onions

in well seasoned stock and allow to simmer 20 minutes. Cut bread in thin rounds and toast. Place one round in each boullion cup and sprinkle with cheese. Pour broth with onions over this and serve immediately.

—Mrs. Louis Vaile

DRIED PEA SOUP

2 qts. water
2 cups dried peas
4 branches celery
2 carrots
1 onion
¼ tsp. thyme
1 pinch cayenne pepper
1 bay leaf
Salt and pepper

Bring to boil, then simmer until peas are well cooked, about two hours; put through sieve and add milk or cream if desired.

—Willa Schaefer

QUICK FRENCH ONION SOUP

Magic Onions, 1 cup (1½ oz)
Fat, 1½ tbsp.
Stox, 3 tbsps.
Water, 6 cups
Permesan cheese

Melt fat in soup pot. Add Magic Onions and brown slightly (do not over-brown.) Add 6 cups hot water. Add 3 tablespoons Stox. Bring to boil and simmer until onions are tender (20 to 25 minutes). Serve with grated Parmesan cheese.

CRAB SUPREME SOUP

1 can Cream of Pea Soup
1 can Cream of Tomato Soup
1 cup thin cream
1 cup canned crab
Add sherry to taste
Heat and serve

—Mrs. F. H. Buck

AVOCADO BOUILLON

2 cans chicken broth
½ can clear clam bouillon
2 tbsp. sherry
1 med. or 2 small avocados

Mix chicken broth and clam bouillon. Heat piping hot. Peel and cube avocados, putting tsp. in each cup. Sprinkle with little salt just before taking broth from fire; add sherry; pour hot liquid over avocados. Top with whipped cream. Dust with chopped parsley and dash of paprika.

—Mrs. F. H. Buck

ONION SOUP—BOHEMIAN CLUB

4 or 5 onions
1 pt. soup stock
1 cup cream
1 egg
Grated cheese
French bread

Toast paper-thin slices French bread. Slice and fry onions until golden brown. Season well and simmer ½ hour in stock. Add cream and slightly beaten egg. Cook 1 min. and pour over toast. Serve with cheese passed separately.

—Mrs. F. H. Buck

MUSHROOM SOUP

1 or 2 lbs. mushrooms: peel and chop fine; brown in generous amount of butter. Sift over:
2 tbsp. flour; brown & add
1½ qts. chicken broth

Cook slowly for ½ hour or so and add 1 pt. heavy cream and season just before serving. Serves 8.

—Mrs. F. H. Buck

VITAMIN SOUP

1 bunch carrots
½ bunch parsley
12 stalks celery
1 large onion
½ bell pepper
2 med. turnips
1 can tomato juice

Put all uncooked vegetables through food chopper; cover with water (about 1 qt.) and bring slowly to boil. Add can tomato juice, salt, pepper and simmer 10 min. Just before serving add butter. May be strained if desired. Serves 4 to 6.

—Mrs. F. H. Buck

CREAM VITAMIN VEGETABLE SOUP

3 qts. hot water
1 cup chopped onion
1 cup diced potatoes
1 lrg. can solid pack tomatoes
Salt and pepper
1 cup uncooked rice
1 cup chopped celery
1 cup chopped carrots

Cook 2 hours slowly. For each person allow 1 cup puree and 1/3 cup cream. Heat and serve. Remaining puree will keep in refrigerator for later use.

—Mrs. F. H. Buck

SALADS

LIME CHEESE SALAD

½ cup unsweetened grapefruit juice
½ cup water
1 pkg. lime gelatine
¼ tsp. salt
1 cup ginger ale
1 3-oz. pkg. cream cheese

Combine grapefruit juice and water and heat to boiling. Pour over gelatin and stir until dissolved. Add salt and ¾ cup gingerale. Chill until it begins to thicken. Using rotary beater, blend cream cheese and remaining gingerale. Add to thickened gelatin and beat until thoroughly blended. Pour into 1 pint or individual molds.

—Maurine Hurlbut

COTTAGE CHEESE SALAD

1 cup cottage cheese
1 cup pineapple (tidbits)
1 cup grated carrots
12 marshamllows, cut in ¼s.
½ cup salad dressing
½ cup whipped cream
Mix and chill

—Cora M. Isenberger

ORANGE AND ONION SALAD

Slice thin two seedless oranges. Peel and slice thin two sweet onions (white ones preferred). Shred lettuce and place on plates. Put alternate slices of oranges and onions, as many slices as you need, on lettuce, and pour over French dressing. Delicious. Keep cool until serving time.

—Ella Nichol

ARTICHOKE RING

3 cups strained artichoke pulp
¾ cups olives cut in pieces
5 eggs, hard boiled
1½ tsp. salt
½ cup French dressing
½ cup chili sauce
1 tbsp. gelatine
½ cup mayonnaise
¼ cup cold water

Soak gelatine in cold water 5 minutes. Then set into boiling water until gelatine is dissolved. Mix ingredients, put into quart mould and chill. When ready to serve fill center with shellfish.

—Mrs. David C. Dutton

CHEESE RINGS WITH BAR LE DUC

2 Philadelphia cheese
2 Neuchatel cheese
½ pt. cream
2 drops Worchestershire sauce
Salt
1 tbsp. gelatine

Soak gelatine in ¼ cup water. Force cheese through wire strainer and moisten with a little cream. Stir well, add seasoning and gelatine which has been dissolved over hot water. Add cream whipped stiff. Pour into mould. When ready to serve fill center with Bar le Duc and serve with crackers as dessert. This may be varied by adding ¼ lb. Roquefort cheese and serving in a salad with melon balls and French dressing.

—Mrs. Louis Vaile

CREAM TOMATO RING

1 qt. ring
1 cup strained tobatoes
3 eggs
½ cup sifted flour
1 tbsp. butter
1/8 tsp. soda
Salt

Add soda to tomatoes, stir this gradually into flour. Cook until thick. Add butter, salt, egg yolks and lastly fold in stiffly beaten whites. Bake in a buttered ring mould set in a pan of hot water. Bake in a moderate oven about ½ hour. Before serving fill center with creamed chicken or crab.

—Mrs. Louis Vaile

GREEN GODDESS SALAD AND DRESSING

8 to 10 fillets of anchovy
1 piece young onion
Little parsely and tarragon leaves chopped fine

Bub bowl with garlic. Mix above with 3 cups mayonnaise; add a little more tarragon vinegar and finely chopped chives; cut romaine, escarole, chicory and watercress; mix all greens together with dressing and serve 12.

—Mrs. F. H. Buck

CORONADO SALAD

3 heads romaine
Crotons fried in garlic oil
3 oz. olive oil
12 oz. salad oil
12 cups grated Parmesan cheese
1 tbsp. Worchestershire sauce
Juice 1½ lemons
(Count ½ lemon each serving)

Pour each ingredient on romaine. Last, break egg over all and mix well.

—Mrs. F. H. Buck

MARIGOLD SALAD

1 pkg. orange or lemon jello
1 cup boiling water
1 cup fruit juice
½ cup canned milk
½ cup drained pineapple
¼ cup chopped nuts
1 tsp. horseradish
½ cup thick mayonnaise
½ cup cottage cheese

Dissolve jello in water and add juice and cool. Drain pineapple. Mix pineapple, cottage cheese, nuts, horseradish, mayonnaise with canned milk, then combine these with cooled jello.

—Gladys Mundy

PINEAPPLE SALAD

4 envelopes Knox gelatine, soften in 1 cup cold water. Add 2 cups hot water, ¼ cup sugar, 1 tsp. salt. Stir until dissolved. Add 4 cups crushed pineapple, ½ cup lemon juice. Cool: when it begins to stiffen add 2 2/3 cups grated American cheese or 12 oz. cream cheese, 2 cups cream or evaporated milk, whipped. Serves 30.

GINGERALE SALAD

Any variety canned fruits
3 pieces candied ginger
1 pint ginger ale
1 pkg. gelatin

Drain fruit well. Place candied cherries on the bottom of mold to

add to beauty. Then alternate varieties of fruit and the chopped ginger. Peaches, pears, pineapple, bananas suggested. Dissolve gelatin in cold water and add ginger ale, which has been brought to boiling point. When this sets a little pour over fruit mold. Be sure your friut is well drained.

Serve with following dressing:

1 tsp. salt
1 cup whipped cream
12 marshmallows
4 egg yolks or 2 whites
4 tbsp. vinegar
1 tbsp. sugar
½ cup chopped nuts
Mustard and paprika

Cook eggs, sugar, vinegar, seasoning till thick. While hot add marshmallows cut in small pieces. Cook; when ready to serve add the whipped cream and nuts. Serves 12.

—Leila McKevitt

EGG RING LOUIE

1 qt. ring mould
6 eggs, hard boiled
3 green peppers
10 green onions
4 pimientos
1 cup boiling water
¼ cup cold water
6 tbsp. mayonnaise
2 tbsp. chili sauce
2 tbsp. gelatine
Juice of 2 lemons

Put eggs through ricer and peppers through grinder. Chop onions and pimientos. Soak gelatine in cold water and dissolve in boiling water. Mix all together, adding mayonnaise, chili sauce and lemon juice last. Pour in ring mould and chill. When firm fill center with crab louie. Serves 12.

—Mrs. Louis Vaile

TOMATO CHEESE SALAD

1 can tomato soup
1 to 3 pkgs. Philadelphia cheese
¾ to 1 cup mayonnaise
2 tbsp. gelatine
½ cup cold water
1½ cups chopped celery
Green onion and
Green pepper

Soak gelatine in cold water for 5 minutes, add hot tomato soup. Cool slightly and add cream cheese. When mixture is cool add mayonnaise. Add vegetables when mixture begins to thicken. Mould in individual moulds or in a square dish. Serve on lettuce leaves with mayonnaise. Serves eight.

—Mrs. Harry Nelson

PEAR SALAD

1 can pears
1½ tsp. gelatine
¼ cup water
½ cup sugar
Juice of 1 lemon
1 cup whipped cream
½ cup mayonnaise
¾ cup nut meats, cut fine

Drain pears over night. Soak gelatine in water and dissolve over hot water. Add sugar and lemon juice. Let cool. Stir mayonnaise into whipped cream and mix well. Add nut meats and gelatine mixture. Arrange drained pear halves on platter, pour mixture over them and put in ice box to set. When well set cut each half of pear out and place on nests of lettuce.

—Mrs. Charles McQuaid

MOULDED CRANBERRY SALAD

1 cup cranberries, ground
1 cup celery, ground
1 small orange, ground
1 cup sugar
1 pkg. lime jello
1 cup boiling water

Mix ground cranberries, celery and orange together, add sugar and let stand over night or about 3 hours. Make jello and when cold add cranberry mixture.

—Doris Woods Lynch

MELON SALAD

3 med. size cantaloupes
1 small can pineapple, sliced and cut fine
2 cans grapefruit
1 large avocado, sliced

Peel off the thick rind of the cantaloupes, cut in inch-wide rings. Marinate the other fruit in French dressing and fill in the centers of the cantaloupes. Serve on lettuce leaves.

—Mrs. Pearl Linn

PINEAPPLE CHEESE SALAD

1 pkg. lemon jello
2/3 cup boiling water
1 tbsp. vinegar
1 pkg. Philadelphia cream cheese
1/3 cup pineapple juice
¾ cup crushed pineapple
½ cup evaporated milk

Add boiling water, vinegar and pineapple juice to jello. Chill until slightly thick. Mash cream cheese with a fork, add pineapple and stir into jello. Whip evaporated milk and add to rest of ingredients. Chill until firm and serve on lettuce.

—Nettie M. Crowe

24-HOUR SALAD

2 eggs, beaten
4 tbsp. vinegar
4 tbsp. sugar
2 tbsp. butter
2 cups white cherries, cut
1 cup cream
2 cups cut pineapple
2 diced oranges
2 cups marshmallow quarters

Put eggs in double boiler and add vinegar and sugar, beating constantly until thick and smooth. Remove from fire, add butter and cool. When cold, fold in whipped cream and fruit mixtures. Turn into fancy ring mould and put in cabinet for 24 hours. This makes a delicious party salad and serves 12 to 14.

—Nettie M. Crowe

DELIGHT SALAD

1 small can crushed pineapple
½ cube pimiento cheese
8 tbsp. whipped cream
½ cup sugar
1 tbsp. lemon juice
1 envelope gelatine
¼ cup cold water
¼ cup hot water
Pinch salt

Soak gelatine in cold water for 5 minutes, add hot water. Stir into the rest of ingredients. Serve with mayonnaise.

—Mrs. S. B. Watts

FROZEN PINEAPPLE SALAD

½ cup cream cheese
¼ cup salad dressing
½ lb. marshmallows, cut fine
1 small can crushed pineapple
Juice of ½ lemon
1 tsp. gelatine
½ pt. whipped cream until stiff and folded in

Let stand in refrigerator for 3 hours. Serve with salad dressing and a maraschino cherry.

—Ermyl McCune Kliewer

COLE SLAW

½ small cabbage (chopped fine)
2 eggs, beaten
6 tbsp. cream, sweet or sour
6 tbsp. vinegar
1 tsp. sugar

Cook until it thickens in double boiler and when cool enough add 2 tablespoons cream and pour over the slaw.

—Josephine Ellison

PEAR LIME SALAD

1 can pears, drained
2 cups juice, add water if not enough juice
1 pkg. lime Royal jello
2 cups cottage cheese

Dissolve jello in pear juice. Stir into this hot mixture with egg beater cottage cheese. Pour some of the liquid in a pan and arrange pears, pour remainder of mixture over pears. Chill.

—Ann C. Bradley

FRUIT CUP FOR 100

5 qts. canned pineapple, the broken pieces will do
5 qts. grapefruit or same amt. fresh peeled & cut grapefruit
6 doz. oranges, peeled and cut in small squares
2 doz. lemons, squeezed, pulp can be used

No need of sugar, but if liked, a small amount can be added. If you like persimmons, they can be added, too. Cool in refrigerator before serving.

—Mabel Cole

CARROT GELATIN SALAD

2 envelopes gelatine
½ cup cold water
1½ cups sugar
1 cup boiling water
3 tbsp. Heinz white vinegar
½ cup pineapple juice
1 cup grated carrots
1 cup chopped pecans
1 cup pineapple

Dissolve gelatine in ½ cup cold water. Boil ½ cup water and 1½ cups sugar until it threads. Pour 1 cup boiling water on gelatine and add the syrup. Add vinegar and pineapple juice. Then add carrots, pecans and pineapple.

—Mrs. Walter Schaefer

AVOCADO AND CRAB

Peel avocado, remove seed and cut in halves lengthwise. Marianate in diluted lemon juice. Prepare creamed crab as follows: 3 tbsp. flour, 2 tbsp. butter mixed in double boiler. Add about a cup of milk, stir-

ring constantly. Add ½ tsp. salt, ¼ tsp. paprika, 1 tsp. Worchestershire, 2 tbsp. sherry. When thick and smooth add crab. Place crab mixture in halves of avocado, sprinkle a little cheese on top. Place under top heat of oven until cheese is melted and serve hot. Garnish with lettuce leaf. This will serve as a main course for a luncheon.

—Mrs. Louis F. Vaile

CRANBERRY SALAD

1 qt. cranberries — Grind in food chopper
2 oranges

Add 2 cups sugar and boil 2 minutes. Add 1 pkg. lemon jello that has been dissolved in ½ cup hot water. Add to cranberry mixture. When cool add 1 cup walnuts and 1 cup celery cut in small pieces. Mould.

—Cora M. Isenberger

BEET SALAD

1 pkg. lemon jello
¾ cup beet juice
3 tbsp. vinegar
½ tsp. salt
2 tbsp. onion juice
¾ cup chopped celery
1 cup diced cooked beets
1 tbsp. horseradish

—Calla Lyon Fealy

AVOCADO SALAD

Drain 1 can of minced clams. Cut 2 avocados in half. Remove seeds. Scoop out meat with a ball cutter. Combine the drained clams with the avocado meat and add juice of 1 lemon, ¼ cup mayonnaise, ¼ cup catsup or chili sauce. Return mixture to avocado shells and serve very cold on bed of lettuce.

—Ruth McCrory Storm

MRS. HARTLEY'S CRANBERRY SALAD

1½ cups raw cranberries, ground — ½ large orange

Grind together twice. Add 1 cup sugar and let stand 1 hour. Dissolve 1 package cherry jello in 1 cup hot water, then add 1 cup orange juice. Allow to thicken and mix with cranberry mixture.

CRANBERRY SALAD

1 pkg. cherry jello
1 cup cranberries
4 or 5 slices pineapple
3 stalks celery
1 cup sugar
1 medium orange

Chop cranberries, add 1 cup sugar, let stand 1 hour. Grind ½ orange rind and celery. Cut pineapple in small pieces. Strain juice from cranberries and add enough pineapple juice to make 2 cups liquid, add little water if needed. Heat liquid and dissolve jello. Chill to syrupy consistency, then add other ingredients. Serves 6 or 8.

—Ann Smethers

AVOCADO SALAD

1 package lemon jello dissolved in 2 cups water; cool then add 1 avocado mashed, ½ cup whipped cream, ¼ cup mayonnaise, juice of ½ lemon, salt. Place in moulds to harden.

—Willa Schaefer

TOMATO AND CHEESE MOULD

2 cups tomato juice
1 onion sliced
3 bay leaves
6 cloves
1 pkg. lemon jello
6 stuffed olives
¼ tsp, finely chopped onion
2 tbsp. chopped nuts
1 pkg. cream cheese

Cook onion bay leaves and clove in a little water until the onion is tender. Add the tomato juice and heat. Strain and while hot add jello. While onions are cooking soften cream cheese with a little milk, and add chopped stuffed olives, onions and nuts. Mix and form into balls the size of a walnut. Wet eight moulds and place one cream cheese ball in each. Fill moulds with tomato mixture. Chill, unmould and serve on crisp greens with mayonnaise.

—Gladys Mundy

TOMATO STUFFED WITH TUNA

7 oz. can tuna
4 tomatoes
½ cup chopped celery
1 hard cooked egg
2 tbsp. French dressing
1/3 cup mayonnaise
1 head lettuce
2 sour pickles

Break up tuna and mix with celery, chopped pickle and chopped egg. Marinate with French Dressing. While mixture is standing peel tomato and scoop out center, invert tomato so juice runs out; chop center of tomato and mix with tuna mixture; mix all wih mayonnaise and place inside of tomato. Serve on crisp lettuce.

—Josephine Ellison

DRESSINGS

QUICK FRENCH DRESSING

1 tbsp. Worchestershire sauce
3 tbsp. catsup
2 tbsp. vinegar
4 tbsp. oil
¼ tsp. sugar
Salt and pepper
Shake in mixer

—Mary Schaefer

ITALIAN SALAD DRESSING

1 pt. olive oil
1 pt. prepared table mustard
1 pt. mayonnaise
1 cup sugar
2 to 2½ tbsp. salt
1 large size bottle catsup
4 to 6 cloves garlic, smash before entering
½ gallon vinegar

Use electric or hand mixer, enter heavy ingredients first, one item at a time, adding vinegar last. After dressing is thoroughly mixed, strain to remove garlic. This recipe makes approximately one gallon of dressing. The seasoning may be changed to suit your taste.

—Edna Schaefer

COOKED SALAD DRESSING

1 whole egg
1 tsp. salt
1 tsp. mustard
2 tbsp. vinegar
1 tbsp. lemon juice
1 cup oil

Mix in a large bowl but do not stir the above.

Cook until thick:
1 tbsp. butter
¾ cup flour
1 cup water

Drop this thickened material into the bowl of ingredients and then heat very well.

—Leila McKevitt

DELUXE FRENCH DRESSING

1 clove garlic, sliced
2 tbsp. sugar
4 tbsp. catsup
2 tbsp. vinegar
1 tsp. Worchestershire sauce
½ tsp. salt
¾ cup oil

Mix in order given, beat until like syrup. Keep in a cool place. Shake well before serving.

—Mrs. S. B. Watts

FRENCH DRESSING

½ tsp. salt
½ tsp. mustard
½ tsp. sugar
Paprika
6 tbsp. salad oil
½ tsp. onion juice or finely chopped onion
2 tbsp. vinegar

Mix dry ingredients and add to the oil. Add onion juice and vinegar and stir until it thickens. For variation add chopped pepper, chopped parsley, chopped olives or finely chopped preserved ginger.

FRENCH DRESSING

Juice of 2 lemons
½ cup sugar
½ cup water—boil until syrupy and cool. Add:
2 cups oil
1 cup catsup
1 tbsp. Worchestershire
1 tbsp. salt
1 tbsp. celery salt
2 tbsp. grated onion
Vinegar to taste

—Mrs. Monte Gates
—Mrs. S. B. Watts

SALAD DRESSING

1 pt. oil
½ pint vinegar
3 tbsp. catsup
1 tbsp. Worchestershire
Few drops tabasco sauce
2 tbsp. prepared mustard
1 tsp. salt
1 tsp. sugar
Dash of pepper
1 clove garlic, left in dressing for 1 to 2 hours

—Nette M. Crowe

FRUIT SALAD DRESSING

2 eggs, beaten light
2 tbsp. flour
2/3 cup sugar
1 lemon, juice
1 orange, juice
1 cup pineapple juice
½ cup whipped cream

Combine eggs, flour, sugar, add fruit juices and cook in double boiler, stirring well until thick. Cool and fold in whipped cream. This makes quite a lot. It keeps well in a refrigerator, so use what you think you will need and add appropriate amount of cream.

—Mardee Peters

ROQUEFORT DRESSING

1/8 lb. Roquefort cheese
2 tbsp. vinegar
1 tbsp. lemon juice
8 tbsp. olive oil

Mix the Roquefort cheese with the olive oil then thin with the vinegar and lemon juice, mashing and mixing well.

—Mrs. Tom F. Vaile

"SWELEGANT" FRENCH DRESSING

(A real man's dressing)

Blend dry ingredients in glass jar with air tight cover:
1 tsp. salt
1 tsp. dry mustard
½ tsp. pepper
½ tsp. paprika

Add and stir to make a paste:
½ cup vinegar
½ tsp. Worchestershire sauce
1 small can tomato hot sauce

add gradually, shaking well after each addition:
3 cloves garlic
1 cup salad oil
Sugar to taste (2 tsp.)

Chill and store for one day—remove garlic and use.

—Sallie Miller

RUSSIAN DRESSING

½ cup mayonnaise
¼ cup whipped cream
½ cup chili sauce
2 tbsp. catsup

Mix the ingredients thoroughly and serve with hearts of lettuce or with other vegetables. The whipped cream may be omitted.

SOUR CREAM DRESSING

½ cup sour cream
1 tbsp. vinegar
1 tbsp. chives or onions
½ tsp. salt
Pepper and paprika

Beat the ingredients together with an egg beater and serve with cucumbers or cabbage.

COCKTAIL SAUCE

3 tbsp. tomato catsup
2 tbsp. horseradish
4 or more tbsp. mayonnaise
½ cup whipped cream
Juice of half a lemon
A little Worchestershire sauce

—Mrs. A. M. Stevenson

COCKTAIL SAUCE

1 cup tomato catsup
2 tsp. Worchestershire sauce
Juice of 1 lemon
¼ tsp. tabasco sauce
Pinch of salt

—Mrs. Ralph Schaefer

SAUCE FOR AVOCADOS

1½ cups oil
1 cup vinegar
1 can Campbell's tomato soup
1 tbsp. sugar
1 tbsp. Lea & Perrin's Worchestershire sauce
1 tbsp. dry mustard
1 tbsp. grated onion
Dash paprika
1 clove garlic or 1 tsp. garlic salt
Keep in jar and mix thoroughly.

LOUIE SAUCE FOR COCKTAIL

1 tbsp. mayonnaise
3 tbsp. chili sauce
2 tbsp. Snider's catsup
1½ tbsp. Worchestershire or Brands' A-1 sauce

Combine well. This, with 1 small can of crab, serves 4 people.

—Leila McKevitt

STRAWBERRY JUICE COCKTAIL

1 qt. strawberries
2 cups water
¼ cup sugar
Juice of 1 lemon

Place all ingredients in a sauce pan and simmer gently for 10 minutes. Strain and chill. Serve garnished with slices of lime and a sprig of mint. Serve with unsweetened wafers.

—Nancy Beeman

CHEESE FONDUE

5 eggs
1 7/8 cup bread crumbs
1½ cup milk
¾ tsp. salt
¼ tsp. mustard
¾ lb. American type cheese, grated

Separate eggs and beat well, both yolks and whites. Add the bread crumbs which have been soaked in the milk, to the yolks. Then the seasonings and grated cheese. Then the beaten whites. Bake in greased pan in 275 deg. oven. In gas stove use pan of water under. Cook 1¼ hours. Pan approximately 4x6 inches. Will serve 6. Serve with creamed shrimps, crab, chicken or vegetables.

—Leila McKevitt

ENTREES

CHEESE SOUFFLE

3 tbsp. minute tapioca
1 tsp. salt
1 cup milk
1 cup grated cheese
3 eggs

Cook tapioca, salt and milk in double boiler for 5 minutes. Add cheese and cool slightly, add beaten egg yolks, fold in whites stiffly beaten. Put in greased casserole and bake 50 min. at 325 deg.

—Cora M. Isenberger

CHEESE FONDUE

1 cup milk
1 cup soft bread crumbs
1 cup grated cheese
1 tbsp. butter
½ tsp. salt
Pepper
3 yolks of egg
3 egg whites

Utensil to use: 2 quart casserole.

Directions: 1. Scald milk and add bread crumbs. Cool slightly, add cheese, butter, salt and egg yolk. 2. If not ready to bake, cool, cover and place in refrigerator. 3. When ready to bake, fold in stiffly beaten egg whites, pour into buttered baking dish. 4. Bake 350 deg. 30 to 45 minutes.

—Etta McLaughlin

POT ROAST WITH SPAGHETTI

Get a 4 or 5 lb. shoulder pot roast. Brown on all sides in ¼ cup of hot drippings or oil. Remove roast and fry slowly in the remaining fat 2 or 3 cloves of garlic, minced fine, 1 medium sized onion, sliced thinly. When a light yellow color, return roast to kettle and add 1 can of tomato sauce and ½ cup of hot water. Cover closely and simmer slowly. After 1 hour add salt and ¼ tsp. black pepper. Continue simmering until meat is tender. Remove meat to platter and place where it will keep warm. Add about 2 cups of hot water to the gravy and thicken with 2 tbsp. flour mixed with water to a thin paste. Cook ½ lb. (or less) spaghetti in 3 qts. boiling salted water for about 20 minutes, stirring often. When tender, drain well and add enough of the hot gravy to moisten well; add 1 cup of Tillamoock cheese cut in very small pieces, or ½ cup of grated Italian cheese. Mix well and serve hot with the pot roast.

—Bess Higson

EGG DUMPLINGS

1 egg
3 tbsp. milk
¼ tsp. salt
2/3 cup sifted flour
1 tsp. baking powder

Beat egg very lightly, add milk and mix. Sift flour, measure and sift with baking powder and salt and add. Drop by spoon into beef or chicken and steam 15 minutes.

—Cora M. Isenberger

TUNA NOODLES

Cook one package thin noodles, drain, then add 1 can tuna flaked, 1 can mushroom soup, 2 pimientos diced, mix, then 1 can of mushroom sauce or 1 pint white sauce, ½ lb. Velveeta cheese. Mix together in a casserole and cook in a slow oven about ½ hour.

—Willa Schaefer

NOODLES, VEAL AND MUSHROOMS IN CASSEROLE

2 thick slices of round or veal
Salt, pepper and flour
3 tbsp. fat
2 med. minced onions
2 4-oz. cans mushrooms
1 15-oz. can tomatoes
1 12-oz. pkg. egg noodles
¼ lb. American cheese

Wipe the meat with a damp cloth, trim and cut into inch cubes. Season with salt and pepper and roll in flour, and fry in hot fat until brown. When almost done, add the onions and continue to fry until nice brown. Cut the mushrooms and add with their liquor to the meat and onions. Put the tomatoes through a sieve and add also. While the meat is browning cook the noodles in plenty of boiling water, salted, about ten minutes. When both parts are ready, put in buttered casserole in layers—first noodles and then meat mixture. Bake in moderate oven about 1 hour. Fifteen minutes before serving sprinkle the grated cheese over the top and return to oven until cheese is melted and slightly browned.

—Mrs. Francis E. Thompson

EMERGENCY LUNCHEON

6 oz. pkg. noodles
3 hard cooked eggs, quartered
7 oz. can tuna
1 can mushrooms
2 or 3 stalks celery
½ cup evaporated milk

Turn this mixture into a buttered casserole, sprinkle with buttered crumbs. Bake 30 minutes in a hot oven.

—Gladys Mundy

MORE

¾ cup oil
1½ large onions, minced and browned
1½ lb. hamburger
½ lb. pork sausage, brown slightly
1 lb. uncooked spaghetti
Bake slowly about an hour.
1 can peas, liquid too
1 can whole olives
1 can corn
1 can pimientos
1 can tomatoes
½ lb cheese on top

—Mrs. Roy G. Strum

FIESTA NOODLE PIE

½ pkg. noodles
2 tbsp. salad oil
1 large onion chopped
1 clove garlic chopped
2 tbsp. green pepper
½ lb. grated cheese
1 lb. ground round steak
2 cans tomato sauce
1 tsp. chili powder
Salt to taste
1 small can mushrooms
½ cup buttered bread crumbs

Cook noodles in boiling water, drain and blanch. Heat oil in pan, add onion, garlic and green pepper and brown slightly. Add meat and cook until brown, stir often. Add tomato sauce, chili powder, salt and mushrooms and cook 10 minutes. Place a layer of noodles in oiled baking dish, cover with part of mixture, sprinkle on cheese. Repeat until all is used, finishing with noodles. Cover with buttered bread crumbs and bake 40 minutes in a moderate oven, 350 degrees. Serves 6 to 8 generously.

—Mollie C. Clark

DINNER-IN-A-DISH

4 tbsp. crisco
1 chopped onion
2 chopped green peppers
1 lb. hamburger
1½ tsp. salt
½ tsp. pepper
2 cups fresh cut corn
4 med. sliced tomatoes
½ cup bread crumbs

Put shortening in skillet and fry onions and pepper for 3 minutes. Add meat and blend thoroughly; add seasoning. Put 1 cup of corn in baking dish, then half of the meat mixture, a layer of tomatoes, another layer of corn, meat and tomatoes. Cover with crumbs and dot with butter. Bake 35 minutes in 375 degree oven.

—Mrs. O. N. Madson

NOODLE RING

1 pkg. noodles, boiled
1 can boneless tamales
1 can tomato sauce
½ cup grated cheese, put through and sprinkled over the top
1 cup ripe olives
1 can corn

Mix all together and bake 40 minutes in moderate oven.

—Mrs. George Gilpatric

OLLA PODRIDA

1 lb. round steak
¼ lb. lean pork
½ cup olive oil
2 onions, cut coarsely
1 clove garlic, cut fine
2 hot wax peppers, cut fine
1 tbsp. Gebhardt's chili powder
1 tsp. kitchen bouquet
1 large can tomatoes
1 can pimientos
1 can ripe olives, whole
1 can ripe olives, chopped
1 can mushrooms, sliced
1 lb. fresh peas, cooked
¾ lb. Tillamook cheese
½ lb. spaghetti or shell macaroni

Have meat ground together coarsely. Heat large kettle and put in olive oil, onions and garlic; cook until clear. Add meat and stir until well blended and cook awhile. Meanwhile, cook spaghetti in salted water until almost done. Drain well and put into baking pan. To the meat add tomatoes, peas and water they were cooked in, half of pimientos cut fine, half of can of chopped olives, and can of whole olives and juice, half of cheese grated, mushrooms, peppers, chili powder, kitchen bouquet, salt and pepper to taste. Mix all well, cook and stir until done. Pour over spaghetti, mix well and sprinkle top with balance of grated cheese, chopped olives, pimientos, all fixed with a fork. Put in oven and bake 30 minutes. Serve very hot. Fine for pot luck supper or garden supper.

—Mabel Cole

YANKEE DOODLE CASSEROLE

Simmer until tender:
¼ cup oil
¾ cup chopped onion
1½ cups chopped celery
¼ cup chopped green pepper
Few grains chili pepper
Few grains black pepper

Add and cook 10 minutes:
2 cans tomatoes
2 cans string beans

Add:
12 ripe olives
3 cups cooked macaroni
¾ cup grated cheese

Place in buttered casserole. Dredge 1 small can mushrooms with

2 tbsp. flour. Saute in 1 tbsp. butter. Add 1 tbsp. lemon juice and ¼ cup thin cream. Remove from heat and pour over casserole. Bake uncovered at 40 degrees for 30 minutes. Eight Servings. (This recipe can safely be doubled. Increasing the seasoning by 1/3.)

—Catherine Kindig

"See the classified list of advertisers in the front of the book, and patronize those who have made this book possible."

BEEF STEW

1 lb. boneless stew meat or brisket if a richer stew is desired cut into small pieces
1 bell pepper
1 large onion
2 med. carrots
2 to 3 pieces celery
2 large potatoes
½ bunch parsley or ½ can dehydrated parsley
2 large ripe tomatoes (or small can); enough water to cover
Salt and pepper to taste

Cook slowly for at least two hours. If pressure cooker is used put pressure to 15 and cook 30 minutes, remove top and let simmer 3 minutes. Serves 4.

—Jewel Janes

NOODLE-TUNA CASSEROLE

2 cups uncooked noodles
2 cups grated Tillamook cheese
3 cups white sauce, made with 6 tbs. each of fat and flour and 3 cups milk, and salt, pepper, paprika and a dash of cayenne pepper, and add 1½ cups grated cheese to sauce
2 cups flaked tuna (1 can)
2 hard boiled eggs, chopped
1 can sliced mushrooms
½ green pepper, chopped
2 tbs. chopped pimientos
2 tbs. chopped parsley
Small bottle stuffed olives cut in slices
1 clove garlic, cut very fine

Cook noodles in salted water until tender, drain and rinse in cold water. Combine above ingredients and mix well. Put into casserole and sprinkle balance of ½ cup cheese on top and bake 30 minutes in 350 degree oven.

—Mabel Cole

TUNA PIE

1 lrg. pkg. crushed potato chips
1 can tuna
1 can peas and carrots
1 can mushroom soup diluted to creamy consistency and spread over each of above layers.
Season with pinch of sage and lemon juice on tuna

Note: Ingredients can be mixed into soup, adding chips last. Spread buttered crumbs on top and bake in moderate oven.

—Elsie Thompson

SPAGHETTI A LA ITALIENNE

2 lbs, round steak, pounded
1 clove garlic, cut fine
1 onion, chopped
1 green pepper, chopped
1 can tomato sauce
1 can mushrooms
1 glass claret
8 whole cloves
1 bay leaf
Olive oil
Spaghetti

Cut steak in cubes, flour and brown in olive oil. Add rest of in-

gredients and cook for 30 minutes. Cook spaghetti and mix, cook for 30 minutes longer. Sprinkle cheese on top.

—Leila B. Price

POT ROAST CHICKEN

Cut up in pieces a 4 or 5 lb. hen. Remove fat and place in a dutch oven or heavy aluminum kettle. When fat is melted add 1 clove of garlic, chicken, and 6 medium size onions, salt and pepper. Cook slowly 3 or 4 hours, according to age of chicken. Add 1 can of mushrooms and 1 teaspoon Grandma's pepper about half hour before serving. Thicken with flour and add milk to make the desired amount of gravy. Serve with rice.

—Leila B. Price

CHILI CON CARNE

1 lb. ground beef
1 tbsp. shortening
1 chopped onion
1 clove garlic
1 can baked kidney beans
1 tsp. salt
Dash of pepper
1 tbsp. chili powder
1 can tomato soup

Brown meat and chopped onion and garlic to this. Add kidney beans, tomato soup and seasoning and heat thoroughly. Top with cheese and serve.

—Mrs. Louis F. Vaile

CHILI CON CARNE

2 medium onions
1 lb. hamburger
1 can kidney beans
1 can water
2 cups spaghetti
3 tsp. chili pepper
Salt, pepper and small bit of red pepper
1 can tomato hot sauce

Fry onions and hamburger in plenty of shortening until done; add beans, water, tomato sauce and the seasonings. Simmer slowly ½ hour. Cook spaghetti in boiling salted water until tender. Drain and add to the chili just before serving.

—Nette M. Crowe

BARBECUED SPARERIBS

4 lbs. spareribs
1 onion chopped fine
1 cup catsup
2 cups water
¼ cup vinegar
1 tbsp. Worchestershire sauce
2 tsp. chili powder
1 tsp. salt
1 tsp. pepper
¼ tsp. cayenne pepper

Cook at 350 degrees temperature for 1½ hours. Remove cover last half hour and baste.

—Etta McLaughlin

SPANISH RICE

2 medium onions
1 lb. hamburger
1 small can tomato hot sauce
1 bell pepper
2 tbsp. butter
¾ cup canned milk
¾ cup rice, pepper, salt

First fry the hamburger in plenty of shortening until done, stirring and cutting with knife so it will be in small pieces. Fry onion until

brown and add to hamburger. Next add the tomato hot sauce. Cook rice until tender and add to foregoing mixture. Cook together for 7 minutes, 2 tbsp. butter and green pepper cut fine, then add the ¾ cup condensed milk and heat to boiling point. Add this to the foregoing mixture.

—Nette M. Crowe

MOCK RAVIOLA

Part 1—
2 medium onions, chopped
1 clove garlic
3 tbsp. salad oil
2 lbs, ground beef
1 4-oz. can mushrooms
1 can tomato sauce
1 can tomato paste
1½ cups water
1½ tsp. mixed Italian herbs
Salt and pepper

Part 2—
½ cup salad oil
1½ cups chopped or canned spinach
½ cup minced parsley
1 cup soft bread crumbs
½ cup grated cheese
1 clove garlic, chopped fine
1 tsp. sage
1 tsp. salt
4 eggs well beaten
Mix all ingredients together

Saute onions and garlic in oil until golden brown, then add meat and cook, stirring with a fork until nicely browned. Add remaining ingredients, cover tightly and simmer gently for 2 hours.

Part III. 1 lb. butterfly or bow macaroni. Cook in boiling salt water until tender. Drain.

To assemble dish: Grease large baking dish. Put a layer of macaroni, then a layer of the spinach mixture, then a layer of the meat mixture, repeat layers, having a meat mixture on top. Bake in a moderate oven, 350 degrees, for 30 or 40 minutes. Serves 14 to 16. Either sprinkle cheese on top after it is cooked or before and let it brown.

—Thelma Williams
—Lucille Wykoff

MOCK ENCHILADAS

½ cup olive oil
6 cups water
1 cup flour
2 cans tomato sauce
2 cans tomato paste
1 tbsp. chili powder (Gebhardt's)
1 tbsp. Grandma's pepper or Spanish powder
Salt and pepper to taste
2 or 3 cups cooked meat ground
2 large onions, ground
¼ lb. grated Italian cheese
1 can olives, chopped
Crackers

Heat oil in pan, stir in flour, cook until real brown (not dark). Mix water, paste and sauce together, add to flour small amount at a time, so it will not lump. Add chili powder, salt and pepper and cook 20 to 25 minutes so flour is well cooked. Gravy will be thick. Have pan 10x12 inches. Put some of gravy in bottom of pan, then cover with layer of crackers, a bit more gravy on crackers, then cheese, meat, onions, olives, layer of each, then more gravy, then layer of crackers, then more gravy then layer of crackers more gravy, another layer each of cheese, meat, onions, olives, then gravy, then crackers gravy, this is last layer crackers and gravy on top covered with cheese, and sprinkle with paprika. (Three layers of crackers and gravy and 2 layers of meat, onions, olives, cheese. Heat in oven 30 to 35 minutes at 300 to 350 degrees until cheese melts and crackers soften.) Can be made in morning and kept in

refrigerator until evening but will take longer to heat through—about 50 minutes, slow oven.

—Ann Smethers

BARBECUED SPARERIBS

3 lbs. spareribs
1 cup vinegar
1 clove garlic, mashed fine
2 tbsp. Worchestershire sauce
½ tsp. tabasco sauce
1 tbsp. sugar
½ cup catsup
1 tsp. salt
1 tsp. dry mustard

Process: Cut spareribs into serving portions and salt them. Combine other ingredients and simmer for about 10 minutes. Brush spareribs with sauce and place in pre-heated broiler. Cook for 30 to 35 minutes basting spareribs with sauce and turning them every 10 minutes. This sauce is good for any barbecued meat.

—Minnie Slavin

SWISS STEAK

¾ tsp. salt
Dash of pepper
½ cup flour
2½ lbs. round steak 1-in. thick
2 tbsp. fat
½ onion
½ green pepper, chopped fine
1½ cups water
½ cup Heinz tomato catsup

Add the salt and pepper to the flour and pound into the meat. Brown in a skillet with fat; then add onion, green pepper, water ketchup. Cover closely and simmer slowly until meat is tender—about 1½ hours. This may be cooked in casserole in oven or in skillet upon top of stove. Garnish with broiled tomatoes or potatoes.

—Etta McLaughlin

VEAL SCALOPINI

1½ to 2 lbs. veal cutlets or steaks
Butter, olive oil
Sauterne, dry
Mushrooms
Oregano
Green peppers

Remove all fat and slice veal in thin strips or small cubes. Put olive oil and butter in frying pan with a clove of garlic cut up and a little onion. Heat the mixture slowly, letting fat absorb garlic flavor. When hot remove garlic and fry seasoned veal quickly until golden brown. When this is complete, the fire is turned down and cut green peppers are added; as soon as they have browned, salt, pepper, oragano and finally wine (4 or 5 tbsp.) but no water at all. Cover and cook for 20 minutes or so over low flame. Toward the end of this time add sliced mushrooms and if desired a few slices of tomato or green peas. Add a little thickening flour or corn starch. The gravy should never be allowed to become really thick; if you think the dish is not quite ready when it begins to thicken, add a little more wine. The dish is traditionally served with spaghetti; probably potatoes or rice would do just as well.

—F. B. McKevitt, III

CHICKEN PAPRIKA

Take a fryer or broiler and cut it up. Fry in butter or chicken fat, lightly floured chicken until light brown. Place chicken in open pan in the oven at moderate heat to finish cooking. Add four or five

tbsps. of sherry to the chicken after it has started to cook in oven. Make a rich cream gravy (pastry cream) from the fat left in the frying pan. Add four or five tbsps. paprika, or until gravy is rich in color. Salt and pepper well, then pour over the chicken and let bake for at least 45 minutes. Serve in rice ring. If gravy has been used up by the meat, use more cream, as this dish must have a lot of gravy to use on the rice.

—F. B. McKevitt, III

PINEAPPLE MEAT LOAF

1 lb. ground beef
1 lb. ground pork
1 cup bread crumbs
¾ cup crushed pineapple
1 pimiento
1 egg, beaten
Salt and pepper
6 slices bacon cut in half

Combine ingredients in order given. Line baking dish with half of bacon. Pack in the mixture. Put other half of bacon on top. Bake in 350 deg. F. oven 1½ hours.

—Lucille Wykoff

VENISON STEW

Cut a shoulder of venison into 3 inch cubes, salt, pepper and flour meat well and fry in olive oil until well browned on all sides. Add two cloves of garlic, sliced, and one large onion sliced, and fry gently for a few minutes. Put meat, garlic and onion into a kettle, add one pint of white wine ,one can of strained chicken broth, or two boullion cubes, dissolved in two cups of hot water, ½ can of tomato paste, or two cans of Del Monte hot sauce.

Take handful of dried mushrooms, cover with water and bring to a boil and cook gently for 5 minutes. Strain mushrooms, but retain water they were cooked in. Let water stand until dirt settles in it, then pour off carefully and add to the stew along with mushrooms which have been chopped. Then add a can of button mushrooms and the liquor off of them.

Let this cook over a low flame for 2½ to 3 hours. Serves about 8 to 10 people.

—Frances Knox

HUNGARIAN PAPRIKA GOULASH

1 lb. veal cut in 2 inch cubes. Heat 2 tbsps. shortening. Cut 4 medium onions fine and saute until light brown. Add salted meat cubes and saute with the onions until onions disappear. Add two tsp. paprika and dust with 1 heaping tbsp. flour. Gradually add enough water for wanted consistency of gravy. Cook on top of stove without cover over low heat 40 to 60 minutes, adding water as needed. Serve on noodles or rice.

—Elsie Thompson

RUSSIAN MEAT PASTIES

2 lb. ground beef
1 lb. ground pork
2 cups cooked rice
Salt, pepper
Egg, to hold together
Parsley, chopped
Chives
Garlic, use plenty

Pour one-third cup boiling water over 2/3 cup shortening. To this add 2 cups flour, ½ tsp. baking powder and 1 tsp. salt. Mix and chill. When mixture is cold, roll on floured board to 1/8 inch thickness and cut into 4 inch squares. Place a spoonful of the meat mix-

ture onto one corner of the square and roll up diagonally. Wet corner and press to hold together. Place on cookie sheet, dust with paprika and bake in a 425 deg. oven until brown. These will keep in a refrigerator for a long time and can be reheated to serve. These are served with the soup course as a rule, but are also excellent for a hearty tea.

—Maurine C. Hurlbut

SWEDISH MEAT BALLS

1 lb. ground beef
½ lb. ground pork
1/3 cup chopped onion
¾ cup bread crumbs
3 tbsp. chopped parsley
½ tsp. marjoram
½ tsp. nutmeg
1½ tsp. salt, pepper
1 tsp. Worchestershire sauce
1 egg
½ cup milk

Mix all ingredients thoroughly, chill, shape into walnut-sized balls. Brown slowly, turning so all sides are very brown. Remove balls. Leave enough fat in pan to brown 4 tbsp. flour, 1 tbs. paprika, 1½ tsp. salt, pepper, and add 2 cups more of water. Cook until gravy is smooth. Return meat balls to gravy and cook slowly until meat seems tender, about ½ hour. Stir in ¾ cup of sour cream. This is the secret. Don't attempt to use other than sour cream. May be served with mashed potatoes, rice, macaroni or spaghetti.

—Maurine C. Hurlbut

BRAISED SHORT RIBS OF BEEF

Three or 4 lbs. shortribs of beef, cut in serving size. Marinate in sweet pickle (cucumber or peach) juice over night. Brown in hot fat with clove of garlic chopped fine; place in roaster, add 1 cup hot water, 1 large onion sliced, several stalks of celery with leaves, salt and pepper to taste, carrots, turnips and potatoes may be added about 45 minutes before meat is done—or pare 3 or 4 yams, quarter, boil in salted mater 15 minutes, drain and add to short ribs. Baste yams with juice and cook until done.

—Minnie Slavin

MEAT BALLS A LA COLE

1 lb. fresh ground pork
1 lb. fresh ground veal
2 cups fine cracker crumbs
½ cup grated cheese
3 eggs
1 onion, ground
Parsley
Clove of garlic chopped fine
Salt, pepper, thyme

Mix all together and make into very small balls about 1 inch in diameter and fry in Crisco until golden brown, turning frequently. Before doing the meat balls prepare the sauce and have ready to drop the meat balls into as they get done, and cook for 1 hour slowly.

SAUCE: Heat 1 tbs. shortening in large enough pot to hold all. Fry some garlic and onion, chopped fine—parsely also. Add 2 cups canned tomatoes, 1 can tomato sauce, add 1 tbs. Gebhardts chili powder (no other will do) and salt and pepper to taste. Put all in casserole and cover. Cook in oven about 1 hour.

—Mabel Cole

OVEN MEAT CROQUETTES

2 cups ground cooked meat
1 cup raw carrots, grated
1 cup fine moist bread crumbs
¼ cup grated onion
1 egg, well beaten
1/8 tsp. pepper
Salt to taste
Melted drippings
Dry bread crumbs

Pack meat slightly to measure. Combine all ingredients except dry crumbs and drippings. Mix well. Divide into 6 parts and shape into croquettes. Roll in melted ham or bacon drippings and crumbs. Place on a cookie sheet and bake 40 minutes in a moderate oven (350 deg.) If desired, garnish croquettes by dipping tips in cream sauce and then finely chopped parsley. Serves 6.

—Nette M. Crowe

BEEF AND NOODLE CASSEROLE

3 cups cooked noodles (½ pkg. of Roma egg nooddes, narrow)
2 cups cooked beef, cut small
1 cup gravy or medium cream sauce
½ cup diced celery
2 tbsp. chopped onion
2 tbsp. chopped green pepper
¼ cup buttered bread crumbs

Combine all ingredients except buttered crumbs. Pour mixture into buttered casserole, spread buttered crumbs on top. Bake in slow oven (300 to 325 deg.) for 45 minutes. Serves 8.

—Nette M. Crowe

STEAK KIRKPATRICK

Have an inch thick tenderloin steak, rub well with olive oil. Salt and pepper on both sides. Chop fine 2 cloves of garlic and a few green onions. Spread on top of steak; add 1 can Las Palmas chili sauce and 1 can of mushrooms. Bake in oven ½ hour.

—Gertie Hough

VIENNA SCHNITZEL

2 lbs. veal steak 1-in. thick
Salt and pepper
½ cup hot water
¾ cup sour cream
1 tsp. paprika
2 tbsp. onion juice

Sear veal in oil, add other ingredients. Simmer 1 hour in covered skillet or in oven 375 degrees.

—Lucille Wykoff

STUFFED ROUND STEAK

½ lb. sausage meat
½ cup chopped onion
½ cup celery
¼ cup chopped bell pepper
¾ cup flour
1 tsp. salt
Pepper
4 carrots peeled
4 small Italian squash
½ cup water or stock

Saute sausage, onion, celery and pepper 10 minutes. Remove from pan, leaving drippings. Cool. Blend with flur, spread over surface of steak and roll like jelly roll, fasten with string or skewers. Sprinkle with salt and pepper, dredge with flower. Brown in sausage drippings. Place in a baking dish, surround with carrots and squash, add water or stock. Cover and cook slowly in a moderate oven 350 deg. for 2 hours. Makes 4 servings.

—Ermyl McCune Kliewer

VEAL MEAT BALLS

1 lb. ground veal or pork
1½ cups bread crumbs
¼ cup grated cheese
2 or 3 eggs unbeaten

Pepper and salt to taste, parsley and garlic seasoning, add enough water to make it soft if eggs are not enough liquid. Roll in small balls and cook in tomato sauce. Cook about 1 hour or until done.

—Mrs. Frank Deakin

PORCUPINES

1 lb. ground beef
½ lb. ground pork
1 small onion, chopped
1 bell pepper, chopped
½ cup uncooked rice
½ cup cracker crumbs
1 egg
Salt and pepper
1 can tomato soup

Mix well and shape into balls. Pile in a well greased casserole. Pour over all tomato soup thinned with water. Bake about an hour at 375 degrees.

MEAT BALLS

1 lb. fresh ground pork
1 lb. fresh veal or beef
3 cups bread crumbs, stale
½ cup grated cheese
Salt, pepper, thyme
3 eggs
Parsley, chopped fine
1 clove garlic, fine

Mix all together; if too dry, add a little water to moisten. Roll in small balls and fry in olive oil or lard until golden brown. Have sauce ready for the meat balls as they are fried and put them into the boiling sauce and cook for an hour.

SAUCE FOR MEAT BALLS

Heat 1 tbsp. olive oil or lard in a pot large enough to hold the meat balls and fry a small clove of garlic, chopped fine. Add 2 cups of tomatoes, add salt to taste. You may use 1 cup tomatoes and 1 can tomato sauce. When all this has cooked well, add enough water that will cover the meat balls. Be sure to have this sauce ready before frying meat.

—Mrs. Ralph Schaefer

GOOD-GOOD MEAT LOAF

2 lbs. ground hamburger
2 cups Wheaties
¾ cup milk
1 egg
2 tsp. Worchestershire sauce
½ tsp. mustard
2 tsp. chili powder
1½ tsp. salt
Pepper
1 onion, parsley

—Genevieve Gilpatric

TONGUE JARDINIERE

Wash beef tongue and bring to boil in cold water. Throw away water and wash thoroughly again. Put in kettle with cold water and add bay leaf, celery, salt, peppercorns and simmer about 2 hours. Remove skin. In a covered roaster put the following vegetables: 1 turnip, small onions, string beans, carrots, celery, fresh tomatoes, and small canned potatoes. Place tongue on top of vegetables and bake in slow oven, 250 to 300 degrees, until vegetables are tender. Small amount of juice from tongue may be added.

—Elsie Thompson

TONGUE IN TOMATO SAUCE

1 fresh beef tongue
1 pint tomatoes
1 onion
2 whole cloves
1 tbsp. cornstarch
1 tsp. salt
Pepper
1 can peas

Boil tongue in salted water until tender. Peel and remove roots. Combine the tomato, sliced onion and cloves. Simmer until soft, strain and thicken with corn starch. Add salt and pepper. Simmer tongue in sauce ½ hour. Add peas before serving.

—Maurine Hurlbut

DEVILED CRAB

3 tbsp. butter
2 tbsp. diced onion
2 tbsp. green pepper
2 tbsp. flour
1 cup cream
1 can mushrooms
½ cup mushroom soup
1 can crab
1 tbsp. mustard
Dash of paprika
Salt, pepper, cayenne
Worchestershire sauce

Cook onion and pepper in butter until tender. Add flour and stir until smooth. Add cream and mushroom liquid, stir until thick and smooth. Add mushrooms, crab and seasonings. Put in shells or ramekins and cover with buttered bread crumbs and grated cheese. Brown in oven. This may also be served creamed on toast. Serves 6 to 8.

—Mrs. Harry Nelson

CRAB SALAD BAKED IN SHELLS

1 large green pepper
1 small onion
1 cup chopped celery
1 cup crab
1 cup shrimp
1 cup mayonnaise
½ tsp. salt
Pepper
1 tsp. Worchestershire
Bread crumbs

Chop pepper, onion and celery, combine fish with vegetables, season and blend thoroughly. Place in individual shells or ramekins. Cover with toasted crumbs. Bake 30 minutes at 350 degrees. Serve with sections of lemon.

—Doris Woods Lynch

BAKED SALMON

3 tbsp. tapioca
2 cups canned salmon
½ tsp. salt
1 cup milk

Mix all together and place in greased pyrex dish. Cover with ½ cup bread crumbs. Bake for 35 minutes at 350 degrees.

—Cora M. Isenberger.

CURRIED SHRIMPS

3 tbsp. butter
1 small minced onion
2 tbsp. flour
2 tsp. curry powder
¼ tsp. pepper
2 cups milk
1 large can shrimp
2 cups hot boiled rice
1 tsp. salt

Melt butter, add onion and cook until tender and slightly browned. Add flour, curry powder and seasoning, stir until well mixed. Add

milk, bring to a boil, stirring constantly. Add the shrimps cut in pieces. Bring again to boiling point and arrange on a hot serving dish with a border of rice.

—Mrs. Louis Vaile

CREAM LOBSTER PATTIE

2 cups diced boiled lobster
1 cup mushrooms
½ small minced onion
1 tbsp. green pepper
1 tbsp. minced parsley
1 tbsp. minced pimiento
3 tsp. butter
2 tbsp. flour
½ tsp. salt
½ tsp. Worchestershire
Dash of cayenne
Dash of nutmeg
2 egg yolks, beaten
2½ cups milk

Melt butter in a double boiler, add onion, pepper, parsley, pimiento and mushrooms, stir and cook together for 10 minutes. Add flour, mixing thoroughly. Pour 2 cups of milk slowly into mixture, reserving ½ cup. Add lobster and cook 10 minutes longer. Just before serving add the remaining ½ cup of milk to the egg yolks and pour into the lobster. Cook 5 minutes longer and serve immediately in pattie cases, on toast or in ramekins.

—Mrs. Ralph Schaefer

SCOTCH WOODCOCK

1 can peas
1 lb. grated cheese
1 small can pimiento
1 can lobster, crab, or both
1 pt. cream
½ tsp. tabasco sauce
1 tbsp. butter
Salt and pepper

Put all together in a sauce pan and heat, adding the cheese last. Remove from fire when it is melted. Serve on buttered toast with pickled peaches as a side dish. Serves 6 to 8.

—Vera Cox

SOUTHERN SUPPER

1 lb. pork sausage (link or bulk)
1 large sliced onion
1 cup raw rice
2½ cups diced celery
1 cup water
2 tsp. salt

Cut pork links in half and pan fry gently in a deep heavy pan for 10 minutes, or until lightly browned. If bulk sausage is used, form it into small balls and brown them as the links. Remove from pan, draining off all fat through seive. Measure 3 tbsp. fat back into pan, add onion and rice, cook until both are golden brown, stirring frequently. Add sausage and remaining ingredients and bring to boiling point. Cover pan and lower heat, then simmer for about 40 minutes until rice is tender and liquid is absorbed. Stir occasionally. Serves 6 to 8. Ingredients may be placed in a covered casserole and baked in a moderate oven (350°) for about 45 minutes.

—Sallie Miller

CHOW MEIN

1 box noodles, cooked and fried in lard. Mix 1 cup meat with ½ tsp. cornstarch, ½ tsp. salt and 3 tsps. soy bean sauce. Fry until brown and then add 1 onion, 1 stalk celery and ¼ can mushrooms, 1 can sprouts and ½ cup water chestnuts. Cook 2 or 3 minutes and then add a sauce made of 1 tsp. cornstarch, 4 tsp. soy bean sauce,

1 tsp. sugar and 1/3 cup water. Bring this whole mixture to a boil and then pour it over the noodles in a platter.

—Lucille Wykoff

CHOP SUEY IN NOODLE RING

½ lb. veal
½ lb. pork
2 tbsp. salad oil
½ cup chopped onion
1½ cups sliced celery
3 cups hot water
3 bouillon cubes
1 tbsp. brown sugar
2 tbsp. soy sauce
2 tbsp. flour
2 tbsp. water

Cut veal and pork in small cubes, brown in salad oil. Remove from skillet and brown onions and celery. Return meat to skillet and add water in which bouillon cubes have been dissolved. Simmer until meat is tender, add sugar and soy sauce to taste; soy sauce provides salt. Stir in flour and water paste. Cook 3 to 4 minutes longer. Fill center of noodle ring, Serves 6.

—Lucille Wykoff

HAM LOAF

1 lb. smoked ham
½ lb. lean beef
½ lb. lean pork
½ tsp. dry mustard
Cloves
Celery salt
1 medium can tomatoes
1 cup bread crumbs
2 beaten eggs
Grated rind 1 lemon

Grind all meats together. Combine with bread crumbs, eggs and tomatoes. Season with celery, salt, lemon rind and dry mustard. Stick cloves across top. Bake for 1½ hour in a moderate oven.

—Constance Carroll

HAM

Thick slice ham
½ tsp. mustard
1 tsp. sugar
Flour for dredging
1½ cups milk

Soak ham in cold water for two hours. Rub mustard and sugar on each side, dredge with flour. Place in a baking pan, add milk. Bake 1 hour.

—Mrs. Fred Nay

HAM AND POTATOES

Thick slice of ham
Raw potatoes
Milk
Salt and pepper

Place slice of ham in the bottom of casserole. Slice potatoes on top, add salt and pepper. Cover with milk and bake about 1½ hours. Dredge a little flour over potatoes.

BOSTON RING

Steam a brown bread mixture in a ring mould. Fill center with baked beans and garnish with little pig sausages.

—Mrs. F. H. Buck

CORNED BEEF HASH IN RING

Pack corned beef hash mixture in a well buttered ring mold and

bake in oven until brown. Turn out and fill with lightly scrambled eggs. Garnish with bacon strips.

—Mrs. F. H. Buck

CHICKEN TAMALE PIE

1 chicken stewed
1 cup broth
1 can tomatoes
1 large chopped onion
1 clove garlic
1 can corn
½ cube butter
1 cup olive oil
1 tbsp. pepper
Dash red pepper
1 tsp. salt
1 cup ripe chopped olives

Boil together 1 hour and add:
Cup milk
3 beaten eggs
2 scant cups yellow corn meal
Bake 30 minutes in moderate oven

—Ethelyn Morrill

TAMALE PIE

¾ lb. round steak
1 tbsp. shortening
1 fine cut onion
6 tsp. Grandma's pepper
3 tbsp. flour
1 tsp. salt
1 qt. can hominy
1 can ripe olives, stoned and chopped

Heat shortening, put in chopped onion. Cut meat in small pieces and brown slightly with onion. Add small amount of water and cook meat gently until tender. Then add Grandma's pepper, and flour mixed to a paste with water, cook, stirring until smooth. Let boil a few minutes, adding a little water if necessary to make more gravy. Put layer of meat in oiled baking dish, then layer of hominy, sprinkling a few olives on each layer; alternating until all ingredients are used. Have top layer of hominy. Bake half hour in moderately hot oven (400°.)

—Gladys Mundy

CHICKEN

1 5 lb. chicken
2 small pkgs. noodles
2 onions
2 cloves garlic
2 green peppers
2 small cans corn
2 large cans mushrooms
2 cans tomato soup
1 cup grated cheese
1 tbsp. Worchestershire sauce
1 small can pimiento
1 tsp. L & D tamale spice
1 tsp. Spanish pepper

Cook chicken and save broth. Cook noodles in broth. Brown onion, garlic, peppers in olive oil. Add all other ingredients after noodles are done and mix well. Put in baking pan and cover with grated cheese. Bake about ½ hour.

—Mrs. S. B. Watts

BAKED CHICKEN AND NOODLES

4 lb. chicken cut in pieces
1 can corn
1 cup mushrooms
1 can tomato sauce
1½ pkgs. cooked noodles
¾ lb. grated cheese
1 onion
1 green pepper
1½ cups chopped ripe olives

Simmer chopped onion and chopped green pepper, add a little chicken broth and simmer until tender. Mix all of ingredients except

the cheese. Put a layer of mixture, then a layer of cheese, then rest of mixture and cheese on top. Moisten with 1 cup chicken broth. Bake 1 hour in a moderate oven.

—Mrs. Roy G. Strum

CHICKEN PIE

Boil a 5 lb. chicken cut into medium size pieces. Place in bottom of large baking pan and pour over the following gravy: 3 tbsp. butter, 3 heaping tbsp. flour, 1 cup milk, 4 cups chicken broth, salt and pepper to taste. Pour over all a batter made as follows: 2 cups flour, 2 tbsp. butter, 1 cup milk, 2 tsp. baking powder, salt to taste. Bake in a moderate oven until crust is done. Make a gravy from broth that is left. Cut pie in desired pieces and serve while hot with a spoonful of gravy over it.

—Mrs. Ralph Schaefer

COUNTRY FRIED CHICKEN

Dress and joint chicken the day before it is to be used. Put joints in cold salt water for at least an hour and then put them on ice. Roll each piece in flour, fry slowly until brown, season after the pieces are in the skillet. When chicken is brown, put in roaster and pour a little water and melted butter over it. Cover and steam in 300° oven for 1 to 1½ hours. Add a little more water to keep the pieces from getting dry. Add to a lightly browned (not too thin) cream gravy all the scrapings from skillet and roaster.

—Jewell Janes

CHICKEN ARGENTINE

2 young chickens cut into serving pieces, salt, pepper, thyme, mace, flour. Fry in olive oil until golden brown. Remove and keep warm. In the same pan put:

1 chopped onion
1 small clove garlic
1 cup sauterne
2 tbsp. dry Sherry
1 tsp. chili powder
Simmer all 20 min. then add
½ cup boullion

Cook slowly for a few minutes, then add chicken and simmer until tender. Slow cooking blends wine. Serve with rice.

—Maurine Hurlbut

CREAMED CHICKEN FOR 10 OR 12

1 4 or 5 lb. chicken
6 tbsp. butter
6 tbsp. flour
1 cup milk
Salt and pepper
1 tbsp. Worchestershire
1 can mushrooms
Chicken broth

Boil chicken, bone and cut in pieces. Melt butter, add flour and cook well. Add milk and then chicken broth. Add more milk to thin the mixture as desired. Add salt, pepper, Worcestershire sauce and the cut-up chicken. Add the mushrooms. Crab, shrimps or oysters may be creamed in the same way.

—Mrs. Ralph Schaefer

BAKED CHICKEN

Disjoint a 3 lb. chicken and place a layer of the pieces in the bottom of a baking dish or casserole. Add salt, pepper, chopped

onion, green pepper, minced olives, button mushrooms and bread crumbs with a sprinkle of sage or poultry dressing. Then another layer of chicken and the mixture repeated. Finish with a top layer of bread crumbs and dots of butter. Add the mushroom sauce and a pint of cream or rich milk. Bake 2 or 3 hours in a 300° oven, or until chicken is done.

—Nelle Roulund

REAL TAMALE PIE

5 large chicken tamales
1 large can cream corn
1 large can sliced mushrooms
1½ lbs. lean chicken meat
1 pt. pastry cream
1 jar stuffed olives
Cracker crumbs and butter

Warm tamales slightly and stir in corn, mushrooms, chicken and cream. Season. Put in large baking dish about 2 or 2½ inches deep. Cover with cracker crumbs and dots of butter. Spread generously sliced stuffed olives over the surface. Heat at 350° F. for about one-half hour. Serves 16 people.

—Mrs. Louis F. Vaile

CHICKEN LOUISIANE

1 chicken
2 tbsp. butter
1 tbsp. flour
6 stoned olives
12 mushrooms
4 artichoke hearts
1 pt. consumme
Sherry, salt, pepper

Melt the butter in double boiler, then add flour. Add broth until it reaches the consistency of cream. Unjoint chicken and fry brown. Serve with the above sauce poured over.

—Mrs. Louis F. Vaile

TAMALE PIE LOAF

1 cup oil
3 level tbsp. melted butter
2 finely chopped onions
½ clove garlic
½ garlic (fry)
1 can tomatoes
1 can corn
3 tsp. Grandma's pepper dissolved in water
3 eggs well beaten
2 cups corn meal
Boil eggs and corn meal for 15 minutes
1 cup milk
Salt to taste
1 cup olives

Bake all 30 minutes in moderate oven. May be boiled together if desired.

—Mrs. Frank Costello

QUICK TAMALE LOAF

1 cup salad oil
2 onions, 2 cloves garlic—cook 15 minutes
1 can corn
1 can tomatoes
1½ cups corn meal
1 cup milk
3 eggs, beaten
1 can olives
1 tsp. salt
1 level tsp. Gradma's pepper
Cook 15 minutes

Cook 15 minutes. Bake in moderate oven 30 minutes. (Any leftover meat may be added.)

—Myrtle Linn

TAMALE LOAF

Put together:
2 cups corn meal
2 cups milk
2 eggs well beaten
Fry together:
1 green pepper
1 large onion
1 clove garlic
Put together with 1 large can tomatoes:
1 can corn
Olives

Cook veal steak or other leftover meat or chicken, salt to taste. Grandma's pepper (optional). Other spices may be used. Bake ¾ hr. or till firm, in moderate oven.

—Joy McIntosh

HONG KONG FRIED CHICKEN

Cut a young chicken in small pieces. Mix 3 tbsps. Chinese sauce, 2 tbsp. peanut oil, a little pepper and sugar, a piece of crushed garlic and a piece of chopped ginger. Put all over chicken and lay it away for 10 hours, or over night. Fry in iron pan in peanut oil until brown. Add 2 cups soup stock. Cook 5 minutes and take chicken out in order to make the gravy. Add 1 cup of water and 2 tbsp. of flour to the pan. Chop mushrooms and ½ can of water chestnuats and 1 onion and add to gravy. Let this simmer for 10 minutes. Pour over chicken. Serve with rice.

—Maurine Chamberlain

KIDNEY SAUTE

6 lamb kidneys or
1 veal kidney
1 small onion
1 clove garlic
1 tbsp. flour

Cut kidneys in small cubes, brown in oil, add onion, brown. Add flour and brown. Mince garlic and add. Add water to make gravy. Simmer slowly until tender.

—Maurine Chamberlain

ENGLISH STEAK AND KIDNEY PUDDING

FILLING—
1 lb. steak
2 lamb kidneys
1 small minced onion
1 tsp. chopped parsley
Pinch thyme
Salt pepper, to taste
Pint of water
DOUGH—
2 cups flour
1 cup chopped suet
½ cup milk
Salt

Soak kidneys in several waters. Drain well. Slice steak and kidneys thin. Add rest of ingredients. Line pudding mold with dough rolled thin; allow enough to provide cover. Fill, close, steam for 2 hours.

—Catherine Kindig

STUFFED EGGS AU GRATIN

6 hard cooked eggs
¼ cup melted butter
½ tsp. A-1 sauce
¼ tsp. prepared mustard
2 or 3 green onions
Few sprigs parsley
3 slices cold boiled ham
1 cup grated cheese

Cut eggs lengthwise and slip out yolks into bowl; mash yolks with

butter, A-1 sauce and mustard. Put onions (include tender green tops), parsley and ham through grinder and mix with yolks. Season to taste with salt and pepper. Fill egg whites with this mixture. Arrange in bottom of buttered casserole or deep glass pie plate. Pour a rich, well seasoned white sauce over the eggs. Add a little chopped parsley and chives to sauce and sprinkle grated cheese generously over top. Bake in slow oven (350 deg.) 20-30 minutes.

—Mrs. F. H. Buck

CURRIED PRAWNS

1 chopped apple and small amount onion browned in butter; 1 can Campbell's mushroom soup; milk from fresh cocoanut (if possible to get) or fresh milk to thin to desired consistency; 3 tbsp. curry powder (more or less, according to taste). Simmer ½ hour; pour over prawns (shrimp or crab) and sprinkle blanched roasted, broken almonds over top. Steam 1 cup rice and serve in mounds on platter surrounding curried shrimp. Serves 6. Allow 6 or 8 prawns for one serving.

—Mrs. F. H. Buck

POT ROAST

3 lbs. beef
Flour
Salt pork or suet
½ bay leaf
6 peppercorns
Salt and pepper
¼ cup each of diced carrot, turnip, onion, celery

Try out the fat and remove the scraps; dredge the meat generously with flour and brown the entire surface in the fat; place the meat on a rack in the kettle, surround it with the vegetables and spices and season with salt and pepper; add 3 cups boiling water, cover closely and simmer 4 hours. Turn after second hour. Serve hot both the meat and sauce containing vegetables.

—Velma Fruhling

SWISS STEAK

1½ lbs. round steak cut to 1½ in. thick
½ to 1 cup flour
½ sliced onion
Salt and pepper

Pound the flour into both sides of steak; in a frying pan put suet or bacon fat and brown onion in it. Then brown both sides of the floured meat in the fat; cover with boiling water and let cook at simmering temperature either on top of range or in oven from 1½ to 2 hours, or until tender. Add enough salt and pepper to season. If necessary, evaporate the sauce around meat until it is of sufficient thickness to serve as brown sauce. Serve meat and sauce hot. Bell pepper may also be used to season.

—Velma Fruhling

PIMIENTO ENTREE

Cook enough spaghetti for 4 cups
One-fourth pound grated cheese

Line your cup with pimiento, and after mixing the spaghetti and cheese thoroughly, fill the cups. Steam twenty minutes in a pan of hot water. Serve when turned out on plates covered with sauce

made of yolk of two eggs, two tbsp. butter melted and worked into yolks; then add 2 tbsp. vinegar and 1 tsp. Worchestershire sauce and pinch of salt.

—Leila McKevitt

SCALLOPED MEAT

(For left-over roast beef)

2 cups chopped meat
2 tbsp. fat
3 tbsp. flour
1½ tsp. salt
1/8 tsp. pepper
1 tsp. scraped onion or chopped parsley
1½ cups milk, stock or water
2 cups buttered crumbs

For buttered crumbs mix crumbs with ¼ tsp. salt, and a little white pepper. Add 1 tbsp. melted butter or substitute. Make a brown sauce of the fat, salt, pepper, flour, onion or parsley, and milk or stock. Put fat and onion in pan and brown. Add flour and brown, then add other ingredients and cook as white sauce. Mix the brown sauce with the meat. Place about ½ cup crumbs in bottom of a buttered baking dish. Add meat mixture and cover top with the remainder of crumbs. Bake in oven until mixture is thoroughly heated and crumbs are brown.

—Velma Fruhling

FAR EAST NASI GORENG

1 cup cooked rice
4 tbsp. peanut oil
1 med. onion, minced fine
½ cup mushrooms cut fine
1 cup shrimp, prawns or other shell fish cut in small pieces
¼ cup chopped blanched almonds
¼ cup raisins
Garlic, shallots, native spices to suit

Cook onions in oil until tender; add mushrooms, spices and fish. Cook 10 min., then add rice, nuts and raisins. Toss together lightly. Serve in shallow bowl and garnish with green pepers and onions. Serves six.

—Mildred Chandler

SPECIAL FISH ENTREE

½ cup butter
1 large slice onion
3 tbsp. flour
1 can tomato puree
1 pt. California oysters
1 can mushrooms
3 hard eggs
Salt, pepper, cayenne
¼ tsp. nutmeg
¼ tsp. mace
½ tsp. cinnamon
3 tbsp. catsup
3 tbsp. Worchestershire sauce
1 lb. crab meat (fresh or canned)
1 lb. lobster (fresh or canned)
1 lb. shrimp (fresh or canned)
12 green olives

Melt butter and fry onion; then remove onion; add flour and then tomato puree which has been diluted with equal parts of water. The juice of oysters and mushrooms; egg yolks mashed; seasoning, and when the sauce is smooth and thick, add fish, oysters and mushrooms. Any white fish can be substituted, and if any of the varieties are objectionable they may be left out and the quantity of the others increased. Serves sixteen.

—L. L. McKevitt

SALMON AND TOMATOES

1 can salmon
1 cup stewed tomatoes
1 tbsp. melted butter
¼ tsp. salt
½ tsp. baking powder
Dash of pepper

Remove all bones and skin; flake salmon; mix in other ingredients; turn into baking dish, cover with bread crumbs; bake 20 min. Serves six persons.

—Mrs. W. H. Rutherford

SCOTCH WOOD COCK

6 hard boiled eggs
1½ cups white sauce
1 tsp. Worchestershire sauce
1 tsp. anchovie or sardine paste
Salt and pepper

Cut hard boiled eggs into cubes; add white sauce; then add seasoning. If no fish paste is at hand this is acceptable to children without it. The fish paste gives a little variety.

—Leila McKevitt

CHICKEN

1 chicken
Sauce—
2 tbsp. olive oil
1 tbsp. butter
1 onion
2 cloves garlic
Parsley, thyme
1 can tomato sauce
Salt, pepper
Olives or green peas

Cut chicken into small pieces; heat olive oil and butter; add chicken; brown, put in onion chopped fine, garlic, parsley and thyme; fry; add Del Monte sauce, salt and pepper. Cook very slowly. Stir occasionally. When cooked, you may add olives or green peas, if you desire.

(Follow the same recipe for cooking any wild game or rabbit. However, you should add one tbsp. vinegar when cooking either of the latter dishes.)

—Mrs. Caesar Pardi

CHICKEN A LA CAESAR

Sauce—
2 onions
Head celery, small
3 carrots
2 cloves garlic
Chicken broth or lard
1 tbsp. olive oil
Salt
3 small chili peppers
2 cloves
½ cup dried Italian mushrooms
1 pinch cinnamon
½ tsp. thyme
1 qt. strained tomatoes

Two chickens boiled until almost tender. Sauce—

Boil chicken slowly until almost tender; take from broth, cut into sized pieces desired; place in casserole with sauce; simmer slowly until tender. Sauce—Chop fine, onions celery, carrots, garlic and fry in chicken fat or pure lard with spoonful olive oil; mix very slowly, add salt, chili peppers, thyme, cinnamon, cloves and mushrooms which have been washed and worked in hot water for 10 min. Cut mushrooms into two or three pieces, add their juice to vegetables. Simmer slowly, add strained tomatoes and little chicken stock, if mixture is still too thick. Put chicken in, allow to simmer. Season with salt. Serve with yellow corn meal dumplings or macaroni sprinkled with grated cheese.

—Mrs. Caesar Pardi

CLAM POULETTE

2 tbsp. butter
2 chopped onions (fried)
2 tbsp. flour
1 can minced clams
1 cup boiling milk
Worchestershire sauce
Paprika
Salt
Pepper
Celery Salt
3 egg yolks, well beaten
Stale bread crumbs or cracker crumbs

Put flour in pan with onions and butter; when brown add clams and milk; season with Worchestershire sauce, paprika, salt, pepper and celery salt; add yolks of eggs, beaten light; when done place in casserole; sprinkle with bread or cracker crumbs and bits of butter. Bake and serve hot.

TAMALE CHICKEN

1 hen (1½ or 2 yrs. old)
1 qt. tamale sauce
1 large can hominy
Mushrooms
Olives (med. size can)
Mixture of carrots, onions, pepper
Celery, parsley

Cut and flour and salt chicken; brown well; boil until done in water with carrots, onion, pepper, celery and parsley. Cut chicken in large pieces (1 in. cubes). Strain water from chicken. Should be about 1½ or 2 cups liquid. Grind skin fine and add. Mix chicken cubes, skin, tamale sauce, hominy, liquid from chicken, mushrooms, olives. Mix—do not stir too much. Put in casserole and heat in oven.

The mushrooms and olives may be omitted. Red pepper may be added to the boiling chicken if a hotter flavor is desired. Turkey may be substituted for chicken.

—Helen Snavely

BAKED CHICKEN DELIGHT

1 lrg. stewing chicken
1 cup raw rice
1 lrg. onion, sliced thinly
3 tbsp. butter
1 cup sliced mushrooms
1 cup cream

Simmer chicken in water until tender, seasoning with salt, pepper, bay leaf, onion. Let cook in broth, then remove meat from bones and lay in shallow baking pan (8x12x2 in.) Saute sliced onions in butter until tender, do not let it brown. Arrange onion over chicken, sprinkle raw rice evenly over top and add enough broth to cover. (Be sure broth is well seasoned.) Cover pan (use a cookie sheet if pan has no cover and bake in moderate oven 350 deg. for 1½ hours. Add mushrooms and cream and cover again and continue baking for 30 min. longer. Do not stir at any time.

—Gladys Mundy

ITALIAN SPAGHETTI

1 large onion
1 green pepper
1 clove minced garlic
½ cup oil
1 pt. can tomatoes
Chopped meat
Mushrooms
Worchestershire sauce
Tabasco sauce
Grandmother's pepper
Spaghetti boiled in salted water
Grated cheese

Fry onion, pepper, garlic in oil until brown; add can tomatoes;

boil for several hours until cooked to smooth paste. If necessary add meat stock to keep from burning; add chopped meat, mushrooms, Worchestershire sauce, tabasco sauce, pepper. Boil spaghetti in salted water, wash and drain. Put spaghetti in platter, cover with sauce, then another layer, etc. Put grated cheese over top; put in oven and heat thoroughly.

—Ann Bradley

SPAGHETTI—ITALIAN

½ lb. spaghetti
1 lb. hamburger steak
1 cup canned corn
1 cup cond. tomato soup
½ cup olive oil
½ cup grated cheese
1 small onion
1 clove garlic
1 bell pepper
1½ tsp. salt
Cayenne, paprika
Worchestershire sauce

Cook spaghetti in boiling salted water. Chop onion, garlic and pepper fine; fry in olive oil until onions are golden brown; add tomato soup, salt, paprika, dash of cayenne and 1 tbsp. Worchestershire sauce. When thoroughly heated, add cheese. Stir until cheese is melted; add spaghetti, corn and steak. Be careful to see that steak does not cook in lumps. Stir over fire for 5 min. Turn into baking dish. Sprinkle with grated cheese. Bake 20 min. A can of mushrooms can be added if desired.

—Willa Schaefer

MACARONI AND CHEESE

¾ cup macaroni
1½ cups med. white sauce
2 cups buttered crumbs
¾ cup grated cheese

For buttered crumbs mix 2 cups bread crumbs with ¼ tsp. salt, a little white pepper and tbsp. melted butter. For medium white sauce use 3 tbsp. flour and 2¼ tbsp. fat to 1½ cups liquid. Use half milk and half macaroni water for the liquid. Macaroni water is the water saved from cooking macaroni. Add cheese to white sauce. To cook macaroni break into 1-inch pieces and cook rapidly in a large quantity of boiling, salted water for 20 min. Turn into a colander to drain (save liquid.) Pour cold water through macaroni. Make sauce, using half milk and half macaroni water, then add the cheese and macaroni to it. Pour into a buttered baking dish and cover with buttered crumbs and bake until brown.

—Velma Fruhling

"MORE"

1 lb. ground meat
¼ lb. salt pork
1 tbsp. butter
1 small minced onion
1½ cups spaghetti
1 lrg. can tomatoes
1 small can peas
1 small can whole kernel corn
1 small can pimientos
1 small can ripe olives
½ lb. grated American cheese

Melt the butter in a large frying pan and in it lightly brown the minced onion; add meat and cook until done; meanwhile cook the spaghetti in boiling salted water; drain thoroughly and add to meat. Add tomatoes, peas, corn and half pimientos and olives (both chopped fine) and half the grated cheese. Mix all ingredients lightly with fork and put into large oiled baking dish; sprinkle remaining

cheese, olives and pimientos over top; place dish in hot oven and bake until cheese is melted, about 20 minutes.

—Mrs. S. B. Watts

WARTIME POINT SAVER

1 lb. round steak or lean beef in ½ inch cubes
6 diced carrots
6 stalks diced celery
3 cans tomato sauce or 1 qt. canned tomatoes
1 small can mushroom pieces, or 1 pkg. dried mushrooms and water in which they have been soaked
1 large sliced onion
2 tsp. salt
½ tsp. black pepper
½ to 1 tsp. chili powder if desired
Chopped parsley
1 clove garlic

(4 large or 6 medium servings)

Flour cubed meat and brown in fat—bacon grease is good. When brown add vegetables and cook until brown at edges, then add tomatoes, mushrooms with their liquid and seasonings. Simmer for 1 hour, adding more liquid if necessary. Pour over 1½ cups rice cooked until dry. any leftover gravy or soup stock may be added Also herbs such as thyme or marjoram are good if you like the flavor. Serve with green salad.

—Katharine Mowers

GREAT-GRANDMA'S CHICKEN POT PIE

1 chicken (4 or 5 lbs.)
2 small carrots
1 small onion
Stalk celery
½ cup butter
½ cup flour
½ cup white mushrooms
1 cup diced boiled carrots
1 cup small potatoes shaped round
½ cup green peas
Seasonings and salt

Cover chicken with cold water. Bring to boil and skim. Salt and season; add 2 small carrots, 1 small onion and simmer until done. Skin chicken, remove all meat from bones and cut in large pieces. Cook peas in boiling unsalted water about 20 min. Boil potatoes in chicken broth until just done. Saute mushrooms in part of butter; remove and arrange alternately with chicken and vegetables in casserole with tight cover. Add remainder of butter to pan; melt, add flour and cook a few minutes; add strained chicken broth (about 1½ quarts) to make a thin sauce; cook thoroughly and pour into casserole. Top with dumplings. Cover and bake in moderate (350 deg.) oven about 20 minutes.

Dumplings—
1 cup flour
1 tbsp. shortening
1 tsp. baking powder
1 tsp. chopped parsley
Pinch nutmeg; salt
¼ cup milk

—Catherine Kindig

MUSTARD

1 heaping tsp. Coleman's dry mustard
1 tsp. sugar
1 tsp. flour
Pinch of salt
Vinegar or water

Stir water or vinegar into dry ingredients; make thick paste.

—Ann Bradley

CURRY SAUCE

1 tbsp. butter
1 tbsp. flour
1 tsp. curry powder
1 slice onion
1 cup stock
Salt, pepper

Cut onion fine, brown in butter, add flour, curry powder, stir 1 minute, add stock, season to taste, simmer 5 min. strain and serve. Good with either fish or meat.

FRESH MINT SAUCE

(For Boiled or Roast Lamb)

3 tbsp. mint (heaping)
2 tbsp. sugar
6 tbsp. vinegar
3 or 4 tbsp. lamb stock

Take fresh young mint strip leaves from stems, wash, drain, dry on cloth; chop mint fine, add sugar to chopped mint; let stand a little while, then add vinegar gradually. Strain if you desire. (Make 2 or 3 hours before using.) Serve with boiled or roast lamb. The addition of 3 or 4 tbsp. lamb stock is an improvement.

VEGETABLES

FRENCH PEAS

1 small clove garlic
1 small can peas
1 very small onion
1 tbsp. butter
1 small can sliced mushrooms

Cut onion and garlic very fine and cook in butter until soft; add mushrooms and juice, cook a few minutes and add well drained peas, salt and pepper. Cook until hot through.

—Mabel R. Chamberlain

BAKED PEAS

1 pt. canned peas
6 slices bacon
Salt and pepper
1 cup cream

Cut bacon in small pieces and brown. Drain off excess grease; add cooked peas creamed and seasoning. Place in casserole and cover with ½ cup crumbs. Bake 20 min. in moderate oven.

—Cora M. Isenberger

ARTICHOKES STUFFED

1 small onion, choped and cooked in 2 tbsp. oil
½ cup bread crumbs
A little chopped parsley
Pinch rosemary or thyme
Salt and pepper to taste

Select artichokes of one size; make a filling of:

Open artichokes by pressing out petals and spread filling on the inside of each one. Press artichokes back into shape and stand them upright in a pot of proper size to hold them in position. Pour an inch of water into pot without spilling on artichokes. Add 1 tbsp. oil to water and 1 clove garlic. Cover tightly and boil 25 or 30 minutes.

—Mrs. T. C. McDaniel

OUR FAVORITE BEANS

1 lb. cranberry beans
1 fat ham butt
1 med. onion
3 cloves garlic
1 can tomato sauce
Salt and pepper

Mash beans and pour in warm water to cover generously; add 1 tsp. baking soda; boil about ½ hour and drain. Return beans to kettle and cover again with hot water; add ham and seasonings, slicing onion and mincing garlic. Boil slowly until beans are tender, adding more water, cook about 3 hours, when the water in them is slightly thick smooth and creamy.

—Bess Higson

HUNGARIAN CARROTS

1 qt. carrots
½ cup vinegar
1 tsp. salt
¾ cup sugar
1 tbsp. butter
1 tbsp. chopper parsley

Cut scraped carrots into 2-inch lengths; place in sauce pan, add salt and hot water to cover. Cook until tender; drain and add butter, vinegar and sugar; cook slowly until transparent. Serve hot, garnished with parsley.

—Maurine Hurlbut

EGG PLANT LOAF

2 egg plants, peeled, boiled and mashed
3 eggs
1 tsp. salt
½ tsp. pepper
1 small clove minced garlic
1 med. size onion
¾ cup dry bread crumbs
1 tbsp. melted butter
½ cup mild cheese grated

Mix well, bake in buttered casserole for 30 min. at 375 deg. Just before baking srinkle with few bread crumbs. Good with chicken or turkey gravy when sliced and served. Serves 8.

—Edna Schaefer

BAKED ZUCCHINI

1 lb. hamburger
½ lb. pork sausage
¾ cup bread crumbs
1 med. onion chopped fine
1 small green pepper chopped fine
1 clove garlic
2 eggs whole
½ cup milk
Parsley chopped fine
Salt, pepper to taste

Method: Mix all together, cut med. size zucchini in half; scoop out center and fill with mixture; put in baking dish, pour over stuffed zucchini 1 can tomato sauce, ½ cup water, and sprinkle ½ cup grated cheese; cook in 350 deg. until done.

—Mrs. John D. Martin

ORANGE CANDIED SWEET POTATOES

6 med. sweet potatoes
½ cup boiling water
2 tsp. salt
3 tbsp. butter
1 tbsp. orange juice
½ tbsp. grated orange peel
¾ cup light corn syrup
¼ cup brown sugar

Pare and halve sweet potatoes; add boiling water and salt; simmer in covered skillet until tender, about 15 min. Drain off liquid, leaving about ¼ cup in skillet. Dot potatoes with butter. Combine remaining ingredients; pour over potatoes; cook uncovered over low heat until glazed—about 15 minu. Baste frequently; turn potatoes once. Serves six.

—Mildred M. Garlichs

CARROTS CREOLE

2 cups diced carrots
1 cup diced celery
2 tbsp. minced onion
1 tbsp. butter
2 tsp. chopped bell pepper
Small can tomatoes
Salt and pepper

Boil celery and carrots 10 min. in salt water; melt butter, cook onion, pepper and add tomatoes, then celery and carrots; cook all together 10-15 min. longer.

—Mrs. Ted Emmington

CARROT RING

Large bunch carrots. Cook and put through sieve or mash well. Beat yolks of 3 eggs, one at a time, until thick; add carrot pulp and 1 cup cracker meal. Beat egg whites very stiff, fold in ¼ pint cream whipped stiff. Grease ring and bake 30 min. in moderate oven. Put ring in pan of water. Serve with creamed chicken.

—Ann C. Bradley

HARVARD BEETS

½ cup vinegar
½ cup sugar
¼ cup beet juice
1 tbsp. cornstarch
1 tbsp. butter

Cook above ingredients and add beets.

—Ann Bradley

CORN PUDDING

2 cans whole corn
4 eggs beaten separately
1½ cups milk
4 tbsp. melted butter
4 level tbsp. flour
1 tbsp. sugar
Salt and pepper
½ green pepper cut fine

Add beaten egg whites last. Bake in medium oven (350 deg.) for three-fourths hour.

—Mrs. F. A. Steiger

ITALIAN EGGPLANT

Fry egg plant that has been sliced and dipped in flour until golden brown in olive oil. In separate pan make sauce by frying in olive oil finely chopped onion, garlic and bell pepper. When done, add tomato sauce and chopped parsley. Place eggplant in casserole, sprinkle layer of grated Italian cheese and cover with sauce top with cheese and bake until brown.

—Mrs. Ted Emmington

FRENCH PEAS

3 green onions cut fine
1 heart head lettuce cut in strips
1 small sprig mint cut fine
1 small sprig parsley cut fine
2 cups fresh peas
1 tsp. sugar
1 tsp. salt
2 tsp. cream

Put peas in saucepan, add onion, lettuce, mint, parsley and sugar. Add just enough water to cook peas until tender. When tender add cream and salt and serve.

—Catherine R. Kindig

WILD RICE WITH MUSHROOMS

Melt ¼ cup butter—add
1 tbsp. grated onion
Parsely, finely chopped
Chives and green pepper

Cook all together for 3 min. Add—1 med. can mushrooms, thinly sliced, stems and caps, and cook 5 min. longer, stirring frequently over very low heat. Season to taste with salt and pepper and a good dash of nutmeg, then stir into the above mixture—1 cup cooked and well drained wild rice. Serve as a side dish with fowl, or mold and fill center with creamed fowl.

—Helen Goodwin Uhl

CARMELIZED SQUASH

1 med. size Hubbard squash, or other similar squash
¾ cupful butter
1 cup brown sugar
Salt to taste

Cut the squash into long slender pieces. Remove seeds and fiber

and pare. Cook in salted boiling water until barely tender, then drain well. Place the butter and brown sugar in a shallow baking pan and heat gently until the butter is melted. Arrange the pieces of squash in the butter-sugar mixture and bake in a moderate oven until candied, turning once. Serve as you would candied sweet potatoes.

—Ann Bradley

BAKED CABBAGE

Medium size cabbage; 1 lb. well seasoned pork sausage or hamburger. Take head of cabbage, not too firm, trim and wash well. Drain. Cut out the heart and sprinkle salt and pepper in the cavity and stuff with the meat. Place in a double roaster or casserole, sprinkling salt, pepper and flour over the outside. Put in a little water and bake in moderate oven about 1½ hours, or until done. Slice down, serving some of the meat with the cabbage.

—Joy McIntosh

TOMATO ASPIC SALAD

1 pkg. lemon jello
1 2/3 cup tomato juice
¼ cup vinegar
1/8 tsp. pepper
¼ tsp. cloves
¼ tsp. paprika
½ tsp. salt
¾ tsp. onion juice
1 cup celery cut fine
1 cup crab or shrimp

Heat tomato juice, vinegar and spices; pour over jello. Let cool until almost thick, then add rest of ingredients and mold.

—Bettie Leonard

DE LUXE POTATOES

2 tbsp. melted butter
2 tbsp. flour
Milk
Salt and pepper
6 med. size raw potatoes

Peel and dice the raw potatoes and let stand in ice water for 20 min. Dry thoroughly on towel and sprinkle with salt and pepper. Melt butter and stir the diced potatoes into it until they are well covered, then stir in the flour, coating buttered potatoes well with it. Put potatoes into buttered casserole, cover with milk and let stand an hour. Then bake in moderate oven an hour, uncovering casserole the last 15 min. to brown top. (Strips of pimiento may be laid across top before putting into oven if so desired.)

—Mrs. Francis E. Thompson

RICE

2 cups rice
1 tsp. salt
1 tbsp. butter
2 cups milk or water

Wash rice thoroughly, put in casserole, add milk to cover rice, ¾ to 1 in.; add butter. Bake 1 hour or until puffed and dry at 350 deg. Cover casserole.

—Mrs. J. M. Brazelton

SPANISH RICE

1 tbsp. lard to a cup of rice. Melt lard in frying pan until hot; wash cup of rice until clean, then fry in lard. Cut a piece of onion

into small pieces, 2 or 3 tomatoes, and 1 small green pepper. Salt and fry all together for about 10 min. on a slow fire, stirring well all the time. Fill pan with hot water and cook over a slow fire until done. Do not stir after adding water.

BAKED SPINACH

3 cups cooked spinach
1 cup whipped cream
¾ cup cheddar cheese

Mix well and bake in casserole in moderate oven for 20 minutes.

—Mrs. B. F. Field

BAKED SPINACH AND EGGS

Place 6 eggs (stuffed) on bottom of casserole. Cover the 3 lbs. of spinach which has been cooked, drained and chopped. Lastly pour over thick cream sauce to which has been added 1 pkg. Pabst cheese. Bake 20 minutes.

—Mrs. David C. Dutton

NEVER FAIL SPINACH RING

3 tbsp. flour
3 tbsp. butter
½ cup rich milk
1 tsp. salt
1 pkg. American cheese, 3 oz.
3 egg yolks
3 egg whites
1 cup pureed spinach

Melt butter, add flour and blend well. Add milk and salt, stir constantly until thickened. Add cheese broken into small pieces. Continue the heat until cheese is melted and well blended. Add the well beaten egg yolks, then the pureed spinach, and lastly fold in the stiffly beaten egg whites. Pour into well greased 8 in. ring mold. Bake in a pan of water in 325 deg. over for 40 min. or until set. Serve with buttered carrots in center of ring.

—Mrs. B. K. Field

LUNCHEON EGGPLANT

1 lrg. egg plant, peeled, boiled and mashed
Mix with 10 rolled soda crackers
1 cup minced clams
1 small can mushrooms
1 egg beaten
Salt, pepper, paprika

Put in buttered baking dish, cover with buttered cracker crumbs. Bake ½ hour at 400 degrees. Serves 6.

—Ann Smethers

ZUCCHINI AND MINCED CLAM LOAF

6 small zucchinis
1 small can (7 oz.) minced clams
1 egg
3 tbsp. dry bread crumbs
½ cup grated cheese
Minced onion, garlic
Salt, pepper to taste

Slice zucchini, boil until tender, mash, add other ingredients, mix well and bake in loaf pan at 350 deg. for 40 minutes. Sprinkle grated cheese over top, in addition to the ½ cup in mixture.

—Mrs. Edna Schaefer

EGGPLANT WITH SAUSAGE

1 egg plant
2/3 cup chopped onions
1½ cup chopped celery
½ lb. bulk sausage
6 cups corn flakes
¼ tsp. pepper
1 tsp. poultry seasoning

Wash eggplant and cut in half, lengthwise. Scoop out center and place shell in salted water until ready to use. Chop eggplant pulp coarsely; mix with sausage and saute over moderate heat until sausage is browned; add celery and onion and cook until softened. Crush corn flakes slightly, place in large bowl; add sausage mixture, including fat, poultry seasoning and pepper; mix well. Drain eggplant shell, fill with sausage stuffing and place in baking dish which has a little water in the bottom; cover and bake in moderate oven (350 or 375 deg.) about 45 min., or until tender. This serves generous portions to 4 or 5.

—Thelma Williams

BAKED PEARS

10 pear halves
Juice and grated rind of ½ orange
¼ cup water
2 tbsp. butter

Boil sugar, juice and rind for 10 min.; add butter and chopped nuts. Pour over pears. Bake in 350 deg. oven until tender. Stick cloves in pears. Serve with ham or pork.

—Myrtle Linn

FRIED APPLES

The apples may be peeled or unpeeled; slice and fry in butter with sugar sprinkled over the apples. Do not fry too fast. When done they should have a syrup around them or almost like jell. Watch or they will burn. Fried apples are good served with buttered toast and cheese.

—Mrs. H. D. Johnson

STUFFED PEPPERS

¾ cup rice
Several slices bacon
Salt
Cooked tomatoes
6 bell peppers

Put water on rice and let come to boil; pour off water: do this 3 times; dice bacon and fry: keep stirring, do not fry crisp or hard; mix rice, tomatoes, salt, bacon and bacon grease together well; then fill peppers with mixture; put in a covered baking dish with a little water and bake 45 min. or 1 hour in a 375 deg. oven.

—Mrs. H. D. Johnson

CHEESE SQUASHES

1 lb. each zucchini, yellow crook-neck & green summer squash
1 beaten egg
1 cup cracker crumbs
1 tbsp. butter
1 cup grated cheese

Slice squash for quick cooking; boil in salted water until tender, then drain and mash; then add egg, cracker crumbs, butter, salt and

pepper; put layer of squash in buttered casserole and sprinkle with cheese. Continue this until all the squash mixture is used up. Bake in moderate oven.

—Gladys Mundy

SQUASH FRITTERS

1 cup grated squash
1/8 tsp. grated onion
½ tsp. salt
Few grains pepper
1 tsp. sugar
3 tbsp. flour
1 egg
1 tsp. melted fat

Combine squash, onion, salt, pepper, sugar and flour; mix well, add beaten egg and fat. Drop by tablespoons on a greased griddle. Fry on both sides until a delicate brown. This is a nice accompaniment to serve with roast chicken.

—Ruth McCrory Storm

SWEET POTATOES WITH PINEAPPLE

Sliced boiled sweet potatoes placed in bottom of buttered baking dish with bits of butter on top; add to potatoes a layer of pineapple cut into small pieces; sprinkle generously with brown sugar. Repeat layers until dish is full, pouring pineapple juice over the whole. Bake 1 hour.

—Mrs. David C. Dutton

TOMATO RAREBIT

2 tbsp. butter
2 tbsp. flour
¾ cup thin cream
2 tbsp. Worchestershire
1/8 tsp. soda
2 cups finely cut Eastern cheese
2 eggs, slightly beaten
Salt, mustard, cayenne
¾ cup stewed and strained tomato

Melt butter, add flour; pour on cream gradually and as soon as mixture thickens add tomato mixed with soda, cheese, eggs and seasoning to taste. Serve on toast when cheese melts.

RED CABBAGE WITH APPLES

1 med. size red cabbage
3 tbsp. butter
1 small onion
1 tsp. salt
1 cup boiling water
5 sour apples
2 tbsp. sugar
1 tbsp. flour
2 tbsp. vinegar

Melt butter, add cut onion and cook until tender. Add shredded cabbage, salt, mix well and add water, apples, peeled and cut up. Cover and simmer about 20 min., then add sugar mixed with flour and vinegar; cook until thickened. Delicious!

—Bettie Leonard

BREADS

MUFFINS

2 beaten eggs
2 tbsp. sugar
2 cups flour
1 tbsp. melted butter
1 cup milk
3 tsp. baking powder
Pinch salt

—Ann Bradley

LUNCHEON BISCUITS

2 cups flour
4 tsp. baking powder
1 tsp. salt
¾ cup heavy cream
¼ cup milk or water

Sift flour, salt and baking powder. Add liquid and mix with spatula or knife. Roll and cut with small biscuit cutter. Brush top of biscuits with cream or canned milk. Bake in hot oven about 8 min.

—Mrs. Louis F. Vaile

LACY ROLLS

½ cup molasses
½ cup shortening
1 tsp. ginger
1 cup cake flour
1/8 tsp. salt
2/3 cup granulated sugar

Heat molasses to boiling point; add shortening and stir well. Mix and sift the dry ingredients and add slowly to the first mixture, stirring constantly. Drop by ½ tsp. about 3 or 4 inches apart on a baking sheet. Bake 8 to 10 min. at 350 deg. Cool slightly then quickly remove each one with a wide spatula and wrap quickly around handle of wooden spoon into a roll. Then remove. 5 dozen.

—Nancy Beeman

APPLE FRITTERS

Peel and core apples, then slice crosswise about ¼ inch thick so that core hole is in center of slice. Make a stiff hotcake batter slightly sweetened with sugar. Dip sliced apples in this batter and fry in deep fat until crispy brown; spread on brown paper and sprinkle lightly with sugar and cinnamon. Serve hot.

—R. Schaefer

UNKNEADED FEATHER ROLLS

1 yeast cake
¼ tbsp. warm water
2 tsp. sugar
Let stand until bubbly
2 cups scalded milk
6 tsp. fat
2 tsp. salt
2 tsp. sugar
5 cups flour

Cool milk to lukewarm, add melted fat, salt, sugar and yeast mixture; stir in flour; cover and let rise; stir down and let rise again; stir down; put into greased muffin pans; let rise and bake. 2 to 2½ doz.

—Leila B. Price

BANANA BREAD

½ cup crisco, 2 eggs, 1 cup sugar, cream all together. Mash 3 large bananas and add to crisco mixture, then add 2 cups flour (sifted before measuring), sifted twice with scant tsp. baking soda, ½ tsp. baking powder, pinch salt. Add 1 cup chopped nuts. Bake 1 hour in slow oven.

—Helen Hansen, Ann Smethers

CINNAMON ROLLS

2 cakes yeast dissolved in ¼ cup warm water
½ cup sugar
½ cup fat creamed
1 cup warm milk
3 eggs
5 cups flour
Salt

Bake 3 hours to raise; when light roll out ½ dough about ¼ in. thick; roll out round like pie crust; butter with melted butter, then cut wedge shape, then roll from wide side; remainder of dough roll ¼ in. thick, 4 in. wide; cut across in strips about 1 in. wide; roll in melted butter, then in brown sugar and cinnamon; fold it around like a cinnamon roll.

Sugar for buns—1 cup brown sugar, 1/3 cup water, 1/8 lb. butter melted altogether. Do not boil, then put in bottom of muffin pans.

—Mrs. Frank Deakin

BUTTERFLY MUFFINS

1 cup scalded milk
1 tsp. salt
4 tbsp. butter
2 tbsp. sugar
1 yeast cake
¼ cup lukewarm water
1 egg, well beaten
Flour

Place hot milk in a bowl, add salt, butter and sugar. Cool until lukewarm; add 1 yeast cake dissolved in ¼ cup lukewarm water and 1 well beaten egg. Add 1½ cups flour and beat until it is well blended and add 1 more cup of flour. Add more flour, enough to make a stiff dough, about 2 cups. Let rise in warm place till double in bulk, about 1 hour. Turn out on floured board, roll and pull till very thin. Spread with ½ cup softened butter. Cut with knife in 1½ inch pieces. Put cut side up in muffin tins. Let rise 20 min. (Cover with a towel.) Bake 15 to 20 min. in 400 deg. oven.

—Lucille Wykoff

LULA'S SPOON BREAD

½ pt. white corn meal
1 pt. milk
½ tsp. baking powder
½ tsp. salt
3 eggs, beaten separately
½ tbsp. melted butter

Put the corn meal in double boiler and scald in ¾ cup water and let cool. Put ingredients in well greased pan and bake 1 hour in a moderate oven.

—Mrs. Laura Weir Dutton

JAM COFFEE CAKE

¼ cup butter or shortening
1/3 cup sugar
1 tsp. vanilla
1 egg well beaten
1 cup flour
1½ tsp. baking powder
¼ tsp. salt
1/3 cup milk
½ cup jam
Crumb Topping—
2 tbsp. sugar
¼ cup flour
½ tsp. cinnamon
2 tbsp. butter

Cream butter, sugar and vanilla, add egg, sift flour, baking powder and salt and add to creamed mixture alternately with milk. Bake in about 8 inch cake pan. Spread jam over batter and sprinkle with crumb topping. Bake in moderate oven, 375 deg., about 25 minutes. Serve warm.

—Ann Bradley

SCOTCH SCONES

2 cups flour
4 level tsp. baking powder
1½ heaping tbsp. butter
½ cup milk
1 large egg
1 tbsp. sugar

Roll and cut as for biscuits. Dip in butter and fold over. Serve with jam.

1915 EXPOSITION SCONES

2½ cups flour
5 tsp. baking powder
2½ tbsp. sugar
6 tbsp. butter
½ cup raisins
¾ cup milk
½ tsp. salt

Sift and measure flour, resift with other dry ingredients. Work in shortening, add raisins to this fat and flour mixture and blend well. Add milk. Turn out onto a floured board and divide in two pieces. Roll each into a circle half inch thick. Cut like pie into four or five wedge shaped pieces and bake 15 min. in hot oven (450 deg.) At serving time split halfway through and fill with jam. Serve at once.

—Ruth McCrory Storm

ORANGE NUT BREAD

3 cups sifted flour
1 cup sugar
4 tsp. baking powder
1 tsp. salt
Sift several times and add:
¾ cup milk
1 cup chopped walnuts
¾ cup orange marmelade
2 eggs well beaten
2 tbsp. melted butter

Combine all and put in long loaf pan; let raise 15 to 20 min. and bake 1 hour in 350 deg. oven.

—Mabel Cole

ORANGE NUT BREAD

3 cups flour
1 cup sugar
4 tsp. baking powder
1 tsp. salt
Sift 3 times.
Grated rind 1 orange
½ cup chopped nuts
¾ cup milk
¼ cup orange juice
2 eggs well beaten
2 tbsp. melted butter
Let rise 15 to 20 minutes.

Combine all and bake at 350 deg. for 1 hour.

—Mardee Peters

DELICIOUS COFFEE CAKE

¾ cup sugar
2 tbsp. butter
1 egg well beaten
1½ cups flour
1½ tsp. baking powder
¾ cup milk

Cream sugar and butter, add egg, sift flour and baking powder together, add flour alternately with milk. Pour batter in greased and floured pan (8x12) keep batter rather stiff. On top of batter spread ½ cup finely ground nut meats and sprinkle with ½ cup sugar to which has been added 2 tsp. cinnamon, and thoroughly mix. Over this pour melted butter or margarine—about 7 or 8 tbsp. of margarine. Bake in moderate oven.

—Nette M. Crowe

COFFEE CAKE

In warm bowl:
1 cup bread flour
Crumble over it:
1 cake yeast
Pour into it:
½ cup. lukewarm milk and water
Add: 1½ tsp. sugar
Beat until soft: ½ cup butter
Add gradually: ½ cup sugar
Add:
¼ tsp. salt
1 tsp. grated lemon rind
1½ tbsp. lemon juice
2 beaten eggs
1 tsp. vanilla
½ cup water and milk
Sift: 4 cups bread flour

Stir these until well blended. Cover and put them in a warm place to rise for 20 minutes.

Blend these ingredients until they are creamy:

Stir part of it into the butter mixture then knead in the rest with the hands. Add yeast mixture and knead well. Cover and let rise 3 or 4 hours (until double). Shape dough in pans. Cover with mixture of sugar, butter, cinnamon and chopped almonds or pecans. Let rise for ½ hour. Bake in modeate (350 deg.) oven for about 20 min.

—Maurine Hurlbut

ORANGE NUT BREAD

1 med. size orange
Boiling water
1 cup pitted dates
2 tbsp. melted shortening
1 tsp. vanilla
1 egg
2 cups sifted flour
½ tsp. salt
1 tsp. baking powder
½ tsp. soda
¾ tbsp. sugar
½ cup chopped nuts

Process: grate orange rind, place in strained juice and pulp from orange into measuring cup and fill to cup mark with boiling water. Mix dates, shortening, egg and sugar together, followed by remainder of ingredients. Bake 1 hour 10 min. in 350 deg. oven.

—Leila B. Price

MOTHER BALDWIN'S BROWN BREAD

4 cups graham flour
2 cups white flour
1 cake compressed yeast in
1 cup warm water
1 heaping tbsp. shortening
½ cup sugar
1 heaping tsp. salt

Mix all together and add enough water to make a stiff dough—stiff as you can well stir with a spoon. Spoon into 2 greased loaf pans and let raise until almost double in bulk.Bake in 350 deg. oven.

—Mabel Cole

GRAPE NUT BREAD

1 cup grapenuts
2 cups sour milk
Soak 20 minutes.
2 eggs
1½ cups sugar
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
4 cups sifted flour

Cream eggs and sugar, add to soaked grapenuts. Mix with sifted dry ingredients. Bake in moderate oven 30 to 40 min. Cool, slice.

—Cora M. Isenberger

NUT DATE BREAD

2 cups sifted flour
½ tsp. salt
2 tsp. baking powder, rounded
1/3 cup sugar
2 eggs, beaten
¾ cup milk
2 tbsp. melted butter
1 pkg. dates, halved
1 cup Brazil nuts or walnuts

Let stand ½ hour. Bake 40 min. in slow oven. Rub butter over top when taken from oven.

—Mrs. Ralph Schaefer

NUT BREAD

2 well beaten eggs
1 cup white sugar
1 cup sweet milk
1 cup chopped nuts
3 cups white flour
3 tsp. baking powder
1 tsp. salt

Let stand fifteen minutes before baking. Bake in moderate (350 deg.) oven about 1 hour.

—Mrs. C. Riechers

NUT BREAD

3 cups flour
1 cup brown sugar
4 tsp. baking powder
¼ tsp. salt
1 cup chopped nuts
1½ cups milk

Sift dry ingredients and add milk and nuts. Let stand in warm place in pan 10 min. Bake 350 deg. F. between 45 min. and 1 hour. Place oil paper in bottom of pan.

—Mardee Peters

POTATO ROLLS

1 cup mashed potatoes
½ cup butter—add to potatoes when hot—
1 cup scalded milk
¼ cup sugar
1 tsp. salt, added to 2nd batch
of flour
2 well beaten eggs
1 Fleischman yeast cake dissolved in 1/3 cup warm water

Add 1 tsp. sugar to yeast, beat in 1 cup flour, let rise 2 hrs. and then add 4 cups flour, knead and set in refrigerator till ready to use —1½ hours before time to serve—roll out and bake 15 min.

—Genevieve Gilpatric

QUICK SUPPER ROLLS

Heat together in saucepan until shortening is melted
1½ cups milk
2 tbsp. sugar
1 tsp. salt
6 tbsp. shortening—measured flat

Transfer to mixing bowl and cool to lukewarm. Crumble and add 2 cakes compressed yeast and stir until dissolved. Add 4 cups sifted kitchen tested flour, beating as you add until smooth. Place in a greased bowl and let raise at 80 or 85 deg. about 30 min. covered with warm cloth. Toss dough out on floured board and roll out about ¾ in. thick; grease top and cut into 2 in. squares and place about 1 in. apart and let raise until double in bulk (about 15 min), sprinkle

a little salt over tops and bake 12 to 15 min. in hot oven (450 deg.) About 3 dozen rolls.

—Mabel Cole

PEANUT BUTTER BREAD

2 cups flour
4 tbsp. baking powder
1 tsp. salt
1/3 cup sugar
½ cup peanut butter
1½ cups milk

Sift flour, baking powder, salt and sugar together in a bowl. Add peanut butter and mix in. Add milk and heat thoroughly. Put into one large or 2 small greased loaf tins. Smooth top before baking. Bake in moderate oven (350 deg. F.) about one hour.

—Joy McIntosh

GINGERBREAD

½ cup sugar
½ cup shortening
1 egg
2½ cups sifted flour
1 cup Brer Rabbit molasses (gold label)
1 cup hot water
1 tsp. cinnamon, ginger
½ tsp. cloves; salt

Cream shortening and sugar. Add beaten egg, molasses, then dry ingredients which have been sifted together several times to mix well. Add hot water last and beat until smooth. The batter is soft, but it makes a fine cake. Bake in greased shallow pan 35 minutes in 350 degree oven.

—Mrs. James R. McCrory

MASHED POTATO DOUGHNUTS

¼ cup melted shortening
1½ cups sugar
1 cup seasoned hot, mashed potatoes
2 beaten eggs
4 cups sifted flour
5 tsp. baking powder
1 tsp. nutmeg
1 tsp. salt
½ cup milk

Cream butter and sugar together in large bowl. Blend in mashed potatoes. Stir in beaten eggs, sift flour, baking powder, nutmeg and salt together; sift together again and add to batter alternately with milk. Chill dough 2 hours. Roll out ½ in. thick on lightly floured board. cut with doughnut cutter. Fry in deep fat 365 deg. F. about 1 min. on each side. Makes 3 dozen.

—Lucille Wykoff

RAISED DOUGHNUTS

1½ cups milk
2 tbsp. sugar
1 tsp. salt
1/3 cup shortening
2 yeast cakes
¼ cup lukewarm water
2 beaten eggs
4¾ cups flour
2 tsp. nutmeg
1 tsp. mace

Heat milk, place in bowl with sugar, salt and shortening. Mix and let cool to lukewarm, then add yeast softened in warm water. Add eggs; sift flour, measure, add spices and work into first mixture, making a fairly stiff dough. Cover closely, place in a warm place and let rise until double in bulk—about 1 hour. Roll lightly on board

without stretching dough. Cut with doughnut cutter. Place on floured board, cover and let stand in a warm place until about double in bulk—45 to 60 minutes. Fry in deep fat at 360 deg. Roll in sugar while warm (365 deg.—1-in. cube of bread browns in 1 min.)

—Maurine Hurlbut

BEST EVER HOT CAKES

3 egg yolks beaten very light
Blend in 3 tbsp. melted butter and 1 tbsp. sugar
Add: 1½ cups sifted flour
1 tsp. soda
1 tsp. baking powder
½ tsp. salt
Sift together alternately with:
1 2/3 cups buttermilk
Mix until smooth; fold in lightly
3 egg whites beaten stiff.

—Elsie Thompson

DOUGHNUTS

2 cups sugar
3 eggs
1¾ cups buttermilk or sour milk
6 tbsp. melted lard
1 tsp. baking powder
1 tsp. salt
2 tsp. soda
Nutmeg, vanilla

Work in flour to make stiff dough.

—Mrs. Juliet Marshall

CHOCOLATE DOUGHNUTS

1 cup sour milk
2 eggs
1 cup sugar
5 tbsp. chocolate
1 tsp. soda
Salt
Flour enough to roll out

Dip each doughnut in boiling water after they are fried to remove excess grease.

—Mildred Chandler

QUICK MUFFINS

2 cups flour
3 tsp. baking powder
1 tbsp. sugar
1 cup milk
2 eggs
2 tbsp. shortening
½ tsp. salt

Sift together flour, baking powder, sugar and salt; add milk, well beaten eggs and melted shortening; mix well; half fill greased muffin tin and bake in a hot oven 20-25 minutes.

—Mrs. J. Robert McCrory

CAKES

CHOCOLATE CAKE

½ cup. ground chocolate
1 cup hot water
1 level tsp. soda

Mix well and cook 2 minutes and keep warm.

½ cup shortening (butter)
2 cups sugar
2 eggs
1 cup sweet milk
3 cups flour
2½ tsp. baking powder
½ tsp. salt
1½ tsp. vanilla

Cream shortening and sugar, add well beaten eggs; sift dry ingredients together several times, add alternately with milk to which vanilla has been added. Lastly add warm chocolate mixture. Bake in 2 large layers at 350 deg. Ice with fudge icing.

FUDGE ICING—

2 cups sugar
2 tbsp. cocoa
1 tbsp. Karo
½ cup milk
¼ cup butter

Mix and cook until it forms a soft ball in cold water. Cool and add 1 tsp. vanilla and stil until creamy enough to spread on cake.

—Gladys Bolter

ORANGE LAYER CAKE

1½ cups sugar and
½ cup butter—mixed to a cream.
Add 2 eggs & beat well.
2/3 cup water
1 2/3 cup all purpose flour
2 tsp. baking powder
Added alternately and beat well.

Filling:
1 cup sugar
1½ tbsp. cornstarch
1 egg
1 orange
1 lemon

Add alternately and beat well; bake in a quick oven until done—about 25 minutes. FILLING:

Grate the rinds of orange and lemon and beat juice, rind and egg together. Mix and combine starch and add to juices. Then stir in 1½ cups boiling water and cook in double boiler until thick enough to spread.

—Ella Nichol

LIGHT CAKE

1 cube butter
1 1/3 cups sugar
3 cups flour
1 cup milk
3 eggs
3 level tsp. baking powder
¼ tsp. salt
1 tsp. vanilla

Cream butter and sugar well. Add well beaten yolks or if using mixer, add yolks unbeaten and beat well; add vanilla to milk and add alternately with flour to which baking powder and salt has been added. Use cake flour, sifting once before measuring; add bak-

ing powder and salt and sift twice. Fold in stiffly beaten egg whites. Bake in 2 or 3 loaves in 250 degree oven.

ICING—
1½ cups sugar
1/3 cup water
¼ tsp. cream of tartar
2 unbeaten egg whites
1 tsp. vanilla

Mix sugar and water and boil for 3 minutes. Place the unbeaten egg whites and cream and turn switch to high and immediately add hot syrup. Beat for 5 minutes; add vanilla; spread on cake.

—Gladys Bolter

MAYONNAISE CAKE

1 cup mayonnaise
3 level tbsp. ground chocolate
1 tsp. cinnamon
1 cup sugar
1 tsp. baking soda
1 cup boiling water
1¾ cups flour
1 tsp. vanilla
Pinch salt
1 cup chopped dates
1 cup chopped nuts

Chop dates and nuts and pour boiling water with baking soda over them. Let cool a little, sift flour, cinnamon, chocolate and salt together and add mayonnaise; combine with date and nut mixture and blend thoroughly; add vanilla and bake for 25 minutes in a moderate oven in a loaf or square pan.

—Myrtle Linn

ANGEL CAKE

1 cup whipping cream
3 egg whites
½ cup water
1 tsp. vanilla
2 cups flour
1½ cups sugar
3 tsp. baking powder
½ tsp. salt

Whip cream until stiff; add stiffly beaten egg whites and stir until blended. Add water and vanilla; then add dry ingredients which have been sifted 3 times. Bake in layer in 350 deg. oven 30 minutes.

—Lucille Wykoff

STARLIGHT CAKE

2⅛ cups Gold Medal kitchen tested flour—sift flour before measuring
3 tsp. baking powder
1 tsp. salt
1½ cups sugar—sift these 3 times into mixing bowl; then add—
½ cup high grade shortening
1 cup milk
1 tsp. flavoring

Then with electric beater beat 2 min. by clock and without stopping have ready and add ½ cup (2 med.) eggs unbeaten and continue beating 2 more minutes by clock—do not over-beat at any time as it will dry the cake. Bake 2 layers in 8 in. pans 30 min. in 350 deg. oven. Cool layers and use the following: Feather Filling and Frosting—2½ tbsp. flour in ½ cup milk into small sauce pan and cook until very stiff, stirring all the time. Take off and cool. Into small mixing bowl put ¾ cup powdered sugar and ½ cup of butter and beat until smooth, then add ½ tsp. vanilla and ½ tsp. cinna-

mon and mix well. then add cold thickening and 2 cups more of powdered sugar or enough to make nice to spread. Chopped nuts may be added. This makes a white cake.

—Mabel Cole

DELICATE WHITE CAKE

½ cup shortening
1½ cups sugar
2¼ cups flour
4 tsp. baking powder
½ tsp. salt
1 cup milk
1¼ tsp. vanilla
5 egg whites

Cream shortening and sugar; add dry ingredients alternately with milk; add vanilla and fold in stiffly beaten egg whites last. Bake 30 to 35 minutes in 350 deg. oven.

—Lucille Wykoff

BEAUTIFUL CAKE

3 cups sugar
4 cups flour
1 cup milk
12 eggs
(1½ cups chopped nuts if desired) to which add few drops of almond extract.
2 tsp. baking powder dissolved in a little milk
2 tsp. vanilla

Stir 3 cups sugar, 1 cup butter to cream. Add 1 cup milk and beaten whites of 6 eggs, 1 cup flour; add 3 cups flour, whites of 6 eggs, 2 tsp. baking powder dissolved in a little milk. Bake in 2 sheet pans.

Frosting:
1 cup brown sugar
1 cup white sugar
1 cup water
1 tbsp. vinegar
Use yolks for Gold Cake.
¾ cup butter
2 cups sugar
Yolks 10 eggs
1½ pints flour
2 tsp. baking powder
1 tsp. lemon extract
1 tsp. vanilla

—Mrs. H. W. Whitsitt

SEED CAKE

½ cup shortening
1½ cups sugar
¾ cup milk
2 cups flour
1 tsp. vanilla
3 tsp. baking powder
1 tsp. vanilla
½ tsp. lemon extract
3 egg whites
4 tsp. caraway seeds

—Mrs. W. H. Whitsitt

WHITE CAKE

2/3 cup butter
2 cups sugar, with
2 tbsp. hot water
1 cup milk
3 cups. Swansdown flour
3 tsp. baking powder
1 tsp. lemon extract
6 egg whites

Cream butter and sugar together, add milk and keep creaming. Sift flour and baking powder; beat into butter and milk; add extract and last add well beaten egg whites; do not bake in hot oven.

—Mrs. C. M. McNallen

WHITE CAKE

½ cup butter
2 cups sugar
1 cup milk
3 cups flour
4 egg whites
3 tsp. baking powder
1 tsp. vanilla

Cream butter and sugar. Add flour and baking powder sifted together alternately with milk. Fold in whites and add vanilla. Bake in layers in moderate oven. —Mrs. O. E. Merchant

RICH WHITE CAKE

1 cup butter
2 cups sugar
¼ tsp. mace
1/3 cup sherry wine
1 cup milk
3½ cups pastry flour
8 egg whites
2 tsp. baking powder

Cream butter and sugar, add mace, sherry wine; then add milk and flour that has been sifted 3 times after measuring; fold in stiffly beaten egg whites; sprinkle baking powder over dough and gently fold in. Do not beat. Bake in 2 loaves or a tube pan in moderate oven. Frost with 7 minute icing to which the juice of ½ lemon and enough shredded cocoanut has been added to make a good icing.

—Mrs. Charles McQuaid

LAZY DAY CAKE

1½ cups sugar
1½ cups cake flour
3 beaten eggs
¾ cup milk—and
2 soup spoons oil, heated
2 tsp. baking powder
Salt

Add sugar gradually to eggs while beating. Sift cake flour, baking powder and salt and add to egg and sugar mixture. Heat milk and oil and add all at once to other mixture. Do not add more flour even though the batter is thin. Bake in 350 deg. oven for 20 min. Do not turn oven on again after cake is in oven (electric). Excellent with whipped cream or the following topping:

3 tbsp. melted butter
5 tbsp. brown sugar
2 tbsp. cream
½ cup cocoanut or nuts
Put under broiler 2 or 3 min.

—Mrs. James R. McCrory

"MIX EASY" CHOCOLATE MARBLE CAKE

Measure into sifter:
2 cups cake flour
2½ tsp. Calumet baking pwdr.
¾ tsp. salt
1 cup sugar

Sift flour before measuring; all measurements are level. Measure into mixing bowl:
½ cup shortening

Measure into cup:
¾ cup milk
1 tsp. vanilla

Have ready:
3 eggs whites, beaten to meringue with ¼ cup sugar

Chocolate mixture:
1 square Bakers chocolate melted
2 tbsp. water
1 tbsp. sugar and
¼ tsp. soda

Now "Mix Easy" part: Stir shortening just to soften. Sift in dry

ingredients and mix until all flour is dampened. Then beat 2 min. Add meringue mixture and beat 1 min. longer (count only actual beating time); add chocolate mixture to ¼ of the batter, mixing only enough to blend. Baking: Put batter by spoonfuls into pan, alternating plain and chocolate; then with a knife cut zig-zag through batter. Can be baked in square pan or layers. Bake in moderate oven (375 deg.) 25 to 30 min. Frost with favorite chocolate frosting.

—Myrtle Linn

BURNT SUGAR CAKE

1½ cups sugar
½ cup butter
3 eggs, separated
1 cup milk
Pinch of salt
1 tsp. vanilla
2½ cups Swansdown flour
2 tsp. baking powder

Melt 1 cup sugar and stir until light brown. Add 1 cup boiling water. Cream sugar and butter, add 2 tbsp. cooled burnt sugar syrup. Add egg yolks, milk, salt and vanilla. Sift flour first, then measure. Then sift with baking powder and add. Add 1/3 cup sugar syrup, lastly and the beaten egg whites. Bake in 2 large or 3 small layers. For filling take the balance of the sugar syrup, add 2 cups granulated sugar, ¼ cup butter and 1 cup cream. Boil until like fudge. Remove from fire and beat immediately until thick and creamy.

—Mrs. Charles McQuaid

CREAM CAKE

1 cup cream
1 cup sugar
2 beaten eggs
1½ tsp. baking powder
½ tsp. salt
1 tsp. vanilla
1½ cups flour

Beat cream until thick but not stiff enough to hold a point; add rest of ingredients in order given. Stir only until smooth. Bake in slow oven (325 deg).

Filling:
2 tbsp. flour
½ cup sugar
½ tsp. salt
1 cup milk
1 egg beaten

Cook in double boiler 15 minutes, add 1 tbsp. butter. Cool and add vanilla.

—Ethelyn Morrill

FAIRY CAKE

½ cup butter
½ cup sugar
4 egg yolks, beaten
4 egg whites
Pinch salt
½ cup flour
4 tbsp. milk
1 tsp. baking powder
1 tsp. vanilla
2 tbsp. flour
¾ cup granulated sugar
Chopped nuts

Cream butter with sugar, add yolks and mix thoroughly. Stir in sifted flour alternately with milk. Finally add baking powder and 2 tbsp. flour; pour into 2 greased and floured 10 in. cake pans, but do not put into oven yet. Add the salt to the egg whites and beat until stiff. Gradually add ¾ cup sugar, beating constantly. Last add the vanilla. Pile this meringue on top of each of the unbaked layers of cake and sprinkle generously with chopped nuts. Bake in a moderate

oven from 20 to 25 min. Let cool in pan, taking precautions to keep out of any draft. Remove 1 layer from pan and place it meringue side down. Spread with whipped cream and place the other layer of cake meringue side on top.

—Ann C. Bradley

HOT WATER SPONGE CAKE

4 egg yolks
1½ cups sugar
½ cup boiling water
1½ cups cake flour
¼ tsp. salt
1 tsp. baking powder
1 tsp. lemon or vanilla extract
4 stiff-beaten egg whites

Beat egg yolks until very thick; add sugar gradually and continue beating; add water, mix well, then add flour sifted with salt and baking powder. Mix smooth and add extract; fold in egg whites. Bake in ungreased tube pan in slow oven (325 deg.) for 1 hour. Invert pan to cool and serve plain or frosted. May also be baked in 2 10-inch ungreased layer pans.

—Mrs. Russel R. Chandler

CHOPPED APPLE CAKE

1½ cups sugar
¾ cup butter
2 eggs
¾ cup coffee
1½ cups chopped apples
1 cup chopped raisins
1 cup chopped nuts
3 cups flour
1½ tsp. soda
1½ tsp. cinnamon
¾ tsp. cloves and nutmeg
1 tsp. vanilla

Put soda in black coffee to dissolve and put the apples, raisins and nuts in last. Cut up gum drops and add. It's nice baked in 2 layers or loaf pan.

—Mrs. S. Olsen

PRUNE CAKE

1½ cups cooked prunes
1 cup shortening
½ cup butter
2 cups sugar
4 eggs
3 cups sifted flour
3 tsp. baking powder
1¼ tsp. salt
2 tsp. vanilla
1 cup sour milk
1 tsp. soda

Method: Remove pits and skins of prunes and measure. Cream shortening and butter, add sugar and cream thoroughly; add beaten eggs and mix; add sour milk in which soda has been dissolved, alternately with flour, sifted with baking powder and salt, and beat; add prunes and flavoring and stir until well blended. Bake at 350 deg. for 25 to 30 min. This amount makes 4 large layers. Frost with seven minute frosting.

Seven minute frosting:
2 egg whites
1 cup white syrup
¼ cup sugar
¼ tsp. vanilla
Few grains of salt

Put egg whites, syrup, sugar and salt in bowl over rapidly boiling water and beat with electric or Dover egg beater until it will stand in peaks—about 6 or 7 minutes. Remove from stove and beat with a spoon until light and fluffy.

—Mrs. Harry Siebe

CHOCOLATE YEAST CAKE

1st part at night—
1 cup butter
2 cups sugar
1 cup milk
½ cup grated chocolate
3 eggs beaten
2¾ cups flour
1 cup nuts
1 yeast cake
¼ cup lukewarm water

Cream butter and sugar well; add beaten eggs, dissolve yeast cake in water and add; then add nuts; place milk in sauce pan and sprinkle chocolate over the milk and beat with rotary egg beater until dissolved; cool, then gradually add to first mixture with flour; blend very thoroughly. Set over night.

In the morning: Stir in 1 tsp. baking soda dissolved in 1 tbsp. boiling water; beat the mixture well and blend in the soda and water; pour in 3 9-in. cake pans and bake in moderate oven (350 deg.) 25 to 30 min. (½ recipe makes two 8-in. layers.)

Filling for Layers:
1½ cups milk
1 cup sugar
2 tbsp. flour
2 tbsp. cocoa
1 egg, unbeaten
4 tbsp. water
1 tsp. vanilla
Chocolate frosting for top:
3 tbsp. chocolate
¼ cube butter
½ pkg. powdered sugar

Scald milk, mix sugar, flour and cocoa, then add unbeaten egg; add water and mix into scalded milk. Cook until mixture thickens; remove from fire and add vanilla. spread between layers—

Melt butter and mix into chocolate and powdered sugar; use enough hot coffee to thin down to spread nicely.

—Glyde G. Penaluna

LAZY DAY CAKE

3 eggs, beaten
1½ cups sugar
1 tsp. vanilla
1½ cups cake flour
2 tsp. baking powder
½ tsp. salt
¾ cup milk
2 tbsp. butter

Beat eggs until thick, gradually add sugar and flavoring and beat well with egg beater or mechanical mixer. Sift together cake flour, baking powder and salt. Add to first mixture and mix well. Heat milk to scalding point and butter, then add to mixture and beat all together. Do not add more flour even though the batter seems thin. Make 2 9-in. layers. Bake 25 min. at 350 degrees.

—Nell Roulund

PINEAPPLE CHEESE CAKE

½ cup butter
1½ cups sugar
2½ cups flour
¼ tsp. salt
1/3 cup milk
3 tsp. baking powder
2/3 cup pineapple juice
½ tsp. lemon extract
3 egg whites beaten stiff

Cream butter and sugar; sift flour, measure, sift with dry ingredients; add small amount to creamed mixture; add milk, then remaining flour alternately with pineapple juice and lemon extract. Fold in egg whites; bake in 2 greased 8-in. pans in a moderate oven (350 deg.) for 30 minutes. When cold put together with the following frosting:

1 cake cream cheese, ½ cup crushed pineapple or chopped slices,

4 cups powdered sugar and 1 tsp. lemon juice. Cream cheese, add sugar gradually, add pineapple and lemon juice. This mixture can also be folded into whipped cream and spread on layers.

—Mrs. Louis F. Vaile

LIGHTNING CAKE

2 cups flour
1 cup sugar
2 tsp. baking powder
2 well beaten eggs
1 cup milk
1 tsp. vanilla
3 tbsp. melted butter

Put flour, sugar and baking powder in a sifter and sift 4 times. Add milk, well beaten eggs and vanilla and melted butter. Beat all together 2 minutes. Bake in a loaf or layers, spread with whipped cream.

—Mrs. J. V. Mix

LINDY ANN CAKE

1/3 cup butter
1 cup brown sugar
2/3 cup milk
1½ cups flour
2 eggs
¼ tsp. salt
2 tsp. baking powder
1 tsp. vanilla

Bake in 2 9-in. layers; spread with whipped cream sprinkled with ½ cup ground pecans.

—Mrs. J. V. Mix

GRAHAM CRACKER CAKE

5 eggs (yolks and whites separated)
1½ cups sugar
1½ cups rolled graham crackers
1 cup chopped nuts
1 tsp. vanilla
1 tbsp. water
1 tsp. baking powder

Mix well beaten yolks and sugar; add vanilla and water, then cracker crumbs, baking powder and nuts and lastly beaten eggs. Bake in two layers in moderate oven. Allow to cool in pans. Put together with whipped cream. Sherry or sherry flavoring can be used instead of water.

—Leila McKevitt

MOTHER'S OLD RELIABLE CAKE

2 cups sugar
2/3 cup butter
1 cup milk
Pinch of salt
4 eggs
2½ cups flour
2 tsp. baking powder
1 tsp. vanilla

Cream butter and sugar; add beaten egg yolks, add milk and flour with baking powder and salt; lastly add stiffly beaten egg whites. Bake in 3 layers about 20 min.

—Mrs. Howard I. Burton

MEXICAN WEDDING CAKES

Cream 1 cube butter and ½ cup shortening; add 4 tbsp. sugar and 2 tsp. vanilla and cream again. Add 1 cup chopped pecans and 2

cups sifted flour; mix thoroughly. Roll into marble sized balls and place on greased cookie sheet ½ inch apart; bake about 300 deg. for 25 or 30 min. Let get almost cool and roll in powdered sugar.

—Maurine C. Hurlbut

CHEESE CAKE

2 cups fine zwieback crumbs
1½ cups sugar
1 tsp. cinnamon
½ cup melted butter
4 eggs
⅛ tsp. salt
1½ tsp. lemon juice
1½ tsp. grated lemon rind
1 cup cream
1½ lb. cottage cheese
3 tbsp. flour
¼ cup chopped nut meats

Mix zwieback with ½ cup sugar, cinnamon and butter. Set aside ¾ cup to sprinkle over top; press remainder of crumbs into a 9-inch spring form pan, lining bottom and sides. Beat eggs with remaining 1 cup sugar, until light; add salt, lemon juice, rind, cream, cheese, and flour. Beat thoroughly. Pour into crumb-lined pan, sprinkle with remaining crumbs and nut meats. Bake at 350 deg. about 1 hour, or until center is firm. Turn off heat, open oven door and let stand until cool.

—Mrs. G. R. Hurlbut

MRS. CHOPINS CAKE—BOSTON 1850

1½ cups butter or 1 cup substitute and ½ cup butter
3 cups sugar
5 cups flour
4 tsp. baking powder double-acting
1 tsp. salt
4 eggs
½ tsp. each of cinnamon cloves, nutmeg and allspice
2 cups currants
2 cups raisins

Cream butter and sugar, add beaten eggs, then add 4 cups flour sifted with salt, spices and baking powder alternately with milk. Dredge fruit with remaining 1 cup of flour and add last. Put in heated 325 deg. oven and bake for 1 hour, turning heat to 350 deg. for last ten minutes to brown well. This makes two large loaf cakes, and the recipe can be halved successfully. Brown sugar icing is good, but is not necessary. It keeps well if kept covered, and is good with coffee or tea as a between meal snack.

—Katharine Mowers

SPONGE CAKE

3 eggs, separated
1¼ cups sugar
¾ cup cold water
1½ cups sifted flour
Pinch salt
Vanilla

Beat egg yolk with water until it looks about 1 qt.; add sugar slowly and beat for 7 minutes. Fold in flour, salt and vanilla. Fold in beaten egg whites. Bake 35 to 40 min. in moderate oven in tube can pan.

—Joy McIntosh

ZWIEBACK TORTE

1 pkg. zwieback, crushed
1 cube melted butter
¾ cup sugar
1 tsp. cinnamon

Line pie pan with mixture, keeping out 1 cup for top.
CUSTARD—Scald 2 cups milk, add 2½ tbsp. cornstarch, juice and

rind of 1 lemon, 1 cup sugar and yolks of 3 eggs. Pour into lined pan. Beat the 3 egg whites to a stiff froth and add a few drops of vanilla and 1½ tbsp. sugar. Pour over custard, then sprinkle the reserved cup of crumbs over top of egg white and bake slowly in oven ½ hour. Graham crackers may be used instead of zwieback.

—Ruth McCrory Storm

WHISKEY FILLING CAKE

1 1/3 cups sugar
2/3 cup butter
½ cup milk
2 cups flour
6 egg whites, beaten
2 tsp. baking powder
1 tsp. vanilla

Bake as usual for layer cake.

Filling—
6 egg yolks
1 cup cream
1 cup sugar
1 cup chopped nuts
1 tsp. vanilla
2 tsp. whiskey

Cook eggs, cream and nuts until thick in double boiler; add vanilla and whiskey.

—Mrs. Ralph Schaefer

YELLOW GOLD CAKE

11 egg yolks
2 cups sugar
1 cup scalded milk
1½ cups cake flour
2 tsp. baking powder
¼ tsp. salt
½ cup melted butter
1 tsp. vanilla

Beat yolks and sifted sugar until light, add scalded milk. Then flour sifted with baking powder and salt. Gently fold in melted butter; bake in two 8-in. square buttered pans in a slow oven (325 deg.) for 45 minutes. Gradually increase heat to 375 degrees.

—Mrs. S. B. Watts

CRACKER CRUMB CAKE

4 eggs
1 cup sugar
½ cup white cracker crumbs
1 cup chopped walnuts
1 cup chopped raisins
1 tsp. baking powder

Beat yolks until thick and lemon colored, add sugar gradually. Add cracker crumbs and baking powder, then nuts and raisins. Add beaten whites last. Bake in layers and put together with sweetened whipped cream.

—Irene Manuel

ANGEL FOOD CAKE

1 cup egg whites (12 eggs)
1½ cups granulated sugar
1 cup cake flour
1 tsp. cream of tartar
¼ tsp. salt
1 tsp. lemon juice
1 tsp. vanilla

Beat egg whites with salt added until foamy, add cream of tartar. Continue beating until stiff but not dry. Sift sugar 5 times and add slowly and continue beating; add lemon juice and vanilla; add ½ cup sugar to the flour; sift flour 5 times and fold into egg mixture. Pour into an angel food cake pan, ungreased. Bake in a slow oven 50 or 60 minutes, increasing heat slightly when cake is almost done, if it needs browning.

—Mrs. C. M. McNallen

ORANGE SPONGE CAKE

5 eggs beaten separately
1½ cups sugar
½ cup orange juice
1 tsp. baking powder, level
1½ cups flour

To the beaten egg yolks add the other ingredients and fold in stiffly beaten whites last. Bake in a tube pan 1 hr. in slow oven.

—Grace Winchell Gillander

SPONGE CAKE

¾ cup cold water
3 egg yolks
1¼ cups sugar
½ tsp. baking powder
1½ cups sifted flour

Put egg yolks in water and beat until stiff, then gradually add sugar and beat for 1 min. Add salt and flavoring and lastly the beaten egg whites. Bake 1 hour.

—Mrs. Howard I. Burton

CHOCOLATE ANGEL FOOD CAKE

¾ cup sifted flour
4 tbsp. breakfast cocoa
1¼ cups egg whites
¼ tsp. salt
1 tsp. cream of tartar
1¼ cups granulated sugar

Sift flour once, measure, add cocoa and sift flour 4 times. Beat egg whites and salt on large platter with flat wire whisk. When foamy add cream of tartar. Continue beating until eggs are stiff enough to hold up in peaks but not dry. Fold in sugar carefully, 2 tbsp. at a time until all is used. Fold in flavoring; then sift small quantity of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan and bake at least 1 hour in slow oven. Begin at 275 deg. F. and after 30 minutes increase heat to 325 deg. F. for 30 minutes. Remove from oven and invert pan for 1 hour. Ice with chocolate 7-min. icing or it is very good with whipped cream.

—Mrs. T. C. McDaniel

DEVILS FOOD CAKE

Mix together:
½ cup soft shortening
1¼ cups sugar
Beat in thoroughly 1 at a time
2 large eggs
Sift together:
1¾ cups cake flour
1 tsp. soda
½ tsp. salt
And stir into shortening-sugar mixture alternately with—
1 cup sour or sweet milk
Blend in—
2 sq. unsweetened melted chocolate
1 tsp. vanilla

Pour into 2 greased and floured 8-in. layer pans. Bake 30 to 35 min. in moderate oven (350 deg.) Made either my hand or electric beater.

—Glyde G. Penaluna

MOCK ANGEL CAKE

1 cup flour
1 cup sugar
3 rounded tsp. baking powder
Pinch of salt

Sift these ingredients together 4 times then pour on 1 cup scalded

milk (hot). After beating well, fold in whites of 2 eggs, beaten stiff. Bake about ½ hour, or until cake leaves sides of pan (ungreased). Be careful not to turn or jar cake while baking.

—Lucille Wykoff

CHEAP POUND CAKE

½ cup butter
1 cup sugar
1½ cups flour
3 eggs, beaten separately
1/3 cup milk
1 tsp. baking powder
Flavor to suit taste

Cream butter and sugar, add egg yolks. Add milk alternately with flour and baking powder. Add beaten whites last. Let rise slowly. To double use ¾ cup milk.

—Mildred Chandler

NEVER FAIL SOUR CREAM CAKE

2 eggs
1 cup sugar
1 cup sour cream
¼ tsp. baking soda
1½ cups flour
1 tsp. baking powder
1 tsp. vanilla
½ tsp. salt

Beat eggs, add sugar, then add cream after soda has been blended with cream; beat well, then add flour with baking powder sifted together. Add salt and vanilla. Bake with paper in the bottom of buttered pan. Bake 45 minutes in slow oven.

—Mrs. Harry Thomsen

EXAMINER CHOCOLATE CAKE

1 cup sugar
1½ cups flour
½ cup ground chocolate
1 tsp. soda
1½ tsp. baking powder
1 cup sour milk
1/3 cup shortening
1 egg

Sift dry ingredients together three times. Add sour milk, egg and melted shortening. Beat well. Bake in moderate oven. Spices may be added.

—Ethelyn Morrill

COCOA CAKE

Quick method electric beater.
1¾ cups sifted kitchen tested flour
1½ tsp. baking powder
½ tsp. baking soda
1½ cups sugar
Sift together into mixing bowl:
6 level tbsp. cocoa
Then add:
¾ cup high grade shortening
1 cup buttermilk or sour milk

To sour sweet milk, put 1 tbsp. vinegar or lemon juice in cup and fill with milk and let stand a few minutes. Beat with electric beater just 2 min. by clock—scrape bowl frequently. Then add ½ to 2/3 cup eggs (about 2 large) unbeaten and beat all again 2 min. by clock—not over or it will cause a dry cake. Pour into prepared greased pans and bake 30 min. at 350 deg. Cool and use a fluffy chocolate or white creamy filling and icing.

—Mabel Cole

CHOCOLATE BUTTERMILK CAKE

1¼ cups sugar
½ cup shortening
1¾ cups flour
2 eggs
1 tsp. soda
½ tsp. salt
2 squares melted chocolate
1 cup buttermilk
1 tsp. vanilla

Cream sugar and shortening; add eggs unbeaten, one at a time and beat well after each addition. Add chocolate, sift flour, soda and salt and add alternately with buttermilk.

—Mrs. Frank Costello

COCOA CAKE

½ cup shortening
¾ cup sugar
1 whole egg
¼ cup cocoa
½ cup sour milk
½ cup boiling water
1 tsp. soda
1 cup sifted flour
1 tsp. vanilla

Cream sugar and shortening, add cocoa, whole egg, milk; add last boiling water and soda. Batter will be very thin (do not turn out of pan) or cut until very cold.

—Georgia Harold

DEVILS FOOD CAKE

Sift together:
1¾ cups cake flour
1¼ tsp. baking powder
½ tsp. soda
1 tsp. salt
1½ cups sugar
Add: ½ cup shortening
2/3 cup milk
Beat 2 minutes.
Add: remaining 1/3 cup milk
2 med. eggs, unbeaten
1 sq. (2 oz.) unsweetened chocolate, melted
Beat 2 minutes.
Temperature 350 deg. 30 minutes.

—Margaret Beelard

NUT CAKE

8 egg yolks
1 lb. granulated sugar
Beat together very well, 15 to 20 min.—then add:
Grated rind of 1 lemon
Pinch cinnamon
Pinch cloves
½ lb. finely ground nuts
Then fold in stiffly beaten egg whites

Bake in buttered spring form in moderate oven (350 to 375 deg.) for one hour.

—Hulda Kopp

OVER NIGHT CHOCOLATE CAKE

1 cup butter or Snow Drift
2 cups sugar
1 cup milk
½ cup chocolate or ¼ cup cocoa
3 eggs well beaten
2¾ cups cake flour
1 cup nuts
¼ cup lukewarm water
1 compressed yeast cake

Cream butter and add sugar (cream well.) Add beaten eggs; dissolve yeast in warm water. Place milk in pan, sprinkle chocolate, beat while heating with a rotary beater until smooth; cool and add

to first mixture; add nuts and flour sifted before measuring. Blend well; set over night. In morning dissolve 1 tsp. soda in 1 tbsp. boiling water; add to the batter, beat well. Bake in layers at 350 deg. for 25 min or more—4 layers. Filling: 2½ cups sugar, chunk of butter, 3 tbsp. chocolate, 1 egg yolk and beaten whites added last.

—Mrs. Frank Deakin

FEATHER SPONGE CAKE

6 egg yolks
½ cup cold water
1½ cups sugar
½ tsp. vanilla extract
½ tsp. orange or lemon extract
¼ tsp. almond extract
1½ cups cake flour
¼ tsp. salt
6 egg whites
¾ tsp. cream of tartar

Beat egg yolks until thick and lemon colored; add water and continue beating until thick. Gradually add sugar, then extracts. Fold in flour sifted with salt, a little at a time. Beat egg whites until foamy; add cream of tartar and beat until they form moist, glossy peaks. Fold into egg yolk mixture. Bake in ungreased tube pan in slow oven (350 deg.) for 1 hour. Invert to cool.

—Georgiabel Werner

ROCKY MOUNTAIN CAKE

1 cup butter
2 cups sugar
4 eggs
2 squares chocolate
2 cups flour
1 tsp. soda
1 cup chopped nuts
1 cup cocoanut
1 cup buttermilk

Cream butter and sugar; add well beaten egg yolks; add melted chocolate; add dry ingredients alternately with buttermilk; add nuts and cocoanut and fold in beaten egg whites. Bake in loaf pan 8x12x3 at 350 deg. for 1 hour.

—Lucille Wykoff

MAHOGANY CAKE

1½ cups sugar
½ cup butter
1 cup buttermilk
2 cups flour
2 eggs
½ cup chocolate
1 tsp. soda in hot water

Bake in a loaf for layers. If in layers, thin batter with water. Use any good cake filling.

—Mrs. J. C. Duncan

CHOCOLATE CAKE WITHOUT SHORTENING

1 cup sugar
2 eggs, separated
2 squares chocolate
½ cup evaporated milk
1 tsp. vanilla
¾ cup cake flour
1 tsp. double acting baking powder
⅛ tsp. salt

Beat egg yolks until thick and lemon colored; add sugar; melt chocolate; cool and add milk and vanilla. Sift flour, measure and sift 3 times with baking powder and salt. Add to egg yolks and sugar alternately with liquid mixture. Fold in stiffly beaten egg whites. Bake in 8-in. square or loaf pan ½ hour at 350 deg. May be used as cup cakes or recipe doubled or chopped nuts added. Do not use as layer cake.

—Mary Helen Daigh

HONOLULA LADY CAKE

¾ cup butter
1½ cups sugar
½ cup sour cream
2 eggs
1 tsp. soda dissolved
1 cup chocolate
1 cup hot water
2 cups flour

Cream butter and sugar; add egg yolks and milk. Pour water over chocolate; add flour and vanilla. Fold in whites of eggs. Filling:

6 tbsp. cream
1 tbsp. butter

Add 4½ tbsp. chocolate; add powdered sugar until right consistency.

—Mrs. Sherman Bassford

EGYPTIAN CHOCOLATE CAKE

½ cup chocolate dissolved in
5 tbsp. boiling water
½ cup milk
½ cup butter
4 eggs
1½ cups sugar
1¾ cups flour
1 tsp. vanilla
2 tsp. baking powder

Cream butter and sugar, add beaten egg yolks, milk and melted chocolate; then add flour and beaten whites, a little at a time alternately. Bake in a loaf or 2 layers. Fudge frosting:

2 cups sugar
2/3 cup milk
½ cup butter
½ cup chocolate

Bring to a boil and boil for 13 minutes without stirring. Add 1 tsp. vanilla and beat until thick.

—Mrs. Ralph Schaefer

ONE EGG DEVIL'S FOOD CAKE

1 cup sugar
¼ cup butter
1 egg
½ cup hot water
1 tsp. soda
2/3 cup chocolate
½ cup sour milk
1½ cups flour
½ tsp. salt
1 tsp. vanilla

Cream sugar and butter, add well beaten egg. Pour hot water over soda and chocolate and let cool. Add sour milk to this and blend with first mixture. Add sifted flour and salt. Beat thoroughly and add vanilla. Bake in a loaf pan for 30 min. in moderate oven.

—Mrs.George Gilpatric

SAUCEPAN FUDGE CAKE

2 sq. unsweetened chocolate
¼ cup shortening
1/3 cup water
¼ cup buttermilk
½ cup sugar
½ cup light corn syrup
1 egg
1 cup flour
½ tsp. each of salt, baking powder, soda
1 tsp. vanilla

Cut chocolate in small pieces; place with shortening in sauce pan and melt over low flame; add water and sugar; stir until sugar is dissolved; remove from heat; stir in corn syrup; cool in room temperature. Sift flour and measure; add salt, baking powder, soda and sift again. Add egg to cooled mixture and mix well. Add flour, stir until well blended; add buttermilk and vanilla. Blend thoroughly.

Line square pan with waxed paper, grease and pour in batter and bake in moderate (350 deg.) oven 30 to 35 min. Turn out on rack and remove paper at once. Cool.

—Cora M. Isenberger

BOOZE CAKE

½ cup butter
1 cup sugar
1 tsp. soda
1 egg, beaten
1 tbsp. water
1½ cups flour
½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. allspice
½ tsp. vanilla
½ tsp. cloves
1 cup raisins
2 cups water
1 cup nuts

Cook raisins and water for 20 min., or until cooked down to ¾ cup of liquid. Cream butter and sugar, add beaten eggs, then soda dissolved in water. Sift dry ingredients and add alternately with ¾ cup of liquid from raisins. Add raisins and nuts. Bake in layers in moderate oven. Frosting:

1/3 cup butter
2 cups powdered sugar
1 egg, unbeaten
1 tsp. vanilla

—Lucille Wykoff

JAM CAKE

1 cup sugar
1 cup jam
½ cup butter
½ cup sour milk
3 eggs, separated
2 cups flour
1 tsp. soda
½ tsp. cinnamon
½ tsp. cloves
½ tsp. allspice

—Mrs. Howard I. Burton

POTATO CAKE

2/3 cup butter
2 cups sugar
2 cups flour
1 cup hot mashed potatoes
½ cup milk
4 eggs
2 tsp. baking powder
1 cup chocolate or 2 squares melted
1 cup chopped nuts
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg (½ of preferred)

Cream butter, sugar and yolks of eggs; add milk, mushed potatoes and chocolate. If ground chocolate is used put it in dry ingredients. Add dry ingredients; add beaten egg whites and then nuts. Bake in a loaf pan in 350 deg. oven.

—Mrs. Al Klotz
—Lucille Wykoff

FILLING FOR POTATO CAKE

1 cup brown sugar
1 cup white sugar
1 tbsp. vinegar
1 cup water
2 egg whites

Boil until it spins a thread when a small amount is dropped from spoon. Remove from fire and beat in two beaten egg whites. Beat until thick enough to spread.

—Lucille Wykoff

RUM CAKE

1 cup sugar
1½ cups flour
1 tsp. soda dissolved in
1 tbsp. hot water
1 egg beaten
1 cup nut meats
½ cup butter
1 cup raisins

Cook raisins in 2 cups water for 20 min. Drain juice and use 1 cup raisins and ¾ cup of the liquid

½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. allspice
1 tsp. vanilla
½ tsp. cloves

Bake in loaf in moderate oven about 45 minutes.

FROSTING FOR RUM CAKE

1 cup brown sugar
2 tbsp. cream
2 tbsp. butter

Heat the brown sugar, butter and cream until all are thoroughly blended, then add powdered sugar until right consistency to spread.

—Nette M. Crowe

SOUR MILK CAKE

1 cup thick sour milk
1 level tsp. soda
1 cup sugar
½ cup mixed lard and butter or ½ cup salad oil, which makes a better cake
2 cups flour
1 tsp. cinnamon
¼ tsp. cloves
½ tsp. grated nutmeg
Pinch of salt
1 cup raisins, chopped
1 cup walnuts
½ cut citron, optional

Place milk in bowl, add soda, stir well, add the other ingredients in order given. Citron may be omitted. Bake in loaf or angel food pan.

—Mrs. J. T. Montgomery

QUICK CAKE

1/3 cup soft butter, 1 1/3 cups brown sugar, 2 eggs, ½ cup milk. Put above into bowl and add: 1¾ cups flour, 3 tsp. baking powder, ½ tsp. cinnamon, ½ tsp. nutmeg. Beat 3 minutes; add nuts; Bake in a square pan.

—Mrs. W. M. Chamberlain

TOASTED SPICE CAKE

¾ cup shortening
2 cups brown sugar
2 eggs, separated
1 tsp. soda
1¼ cups sour milk
2 1/3 cups flour
1 tsp. baking powder
1 tsp. cloves
1 tsp. cinnamon
½ tsp. salt
1 tsp. vanilla

Cream shortening and sugar, add egg yolks; dissolve soda in sour milk, add alternately with sifted dry ingredients; add vanilla; pour into greased 8x12 pan; spread with brown sugar meringue. Beat egg whites until they will hold a point but not dry. Slowly add 1 cup brown sugar and beat until smooth. Spread over cake batter. Sprinkle with 1½ cups nuts. Bake in moderate open (350 deg.) for 45 to 50 minutes.

—Mrs. Roy G. Strum

APPLE SAUCE CAKE

2 cups flour
1 cup sugar
1½ tsp. soda
1tsp. cinnamon
½ tsp. nutmeg
½ tsp. cloves
5 tbsp. chocolate
1 tbsp. cornstarch
1 cup chopped nuts
1 cup raisins
1½ cups sweetened applesauce
½ cup melted shortening

Sift dry ingredients, add nuts and raisins and mix well; add applesauce and melted shortening. Bake in flat pan in slow oven 1 hour.

—Myrtle Linn

DUTCH APPLE CAKE

1 cup flour
1/3 cup sugar
½ cup milk
¼ tsp. salt
1 tsp. baking powder
1 egg
1 tbsp. shortening
¼ tsp. cinnamon
4 or 5 apples
White sugar
Cinnamon
Brown sugar
Butter

Mix sugar, egg and shortening alternately with flour and milk; slice 4 or 5 large apples, sprinkle with white sugar and cinnamon. Cover batter which has been put in a pan to about ¾ in. thickness with the apples. Bake 15 minutes in moderate oven. Remove and sprinkle with brown sugar and cinnamon. Dot generously with butter and bake 15 minutes longer. Serve hot or cold. Whipped cream is an excellent addition to this cake.

—Mildred Chandler

QUICK DUTCH APPLE CAKE

2 cups flour
½ tsp. salt
3 tsp. baking powder
¼ cup sugar
½ cup shortening
1 cup milk
1 egg, beaten
Slices of apple
3 tbsp. sugar
½ tsp. cinnamon

Sift flour, salt, baking powder and sugar together. Cut in shortening and add egg and milk. Spread in greased baking pan and press slices of apple edgewise into batter about 1 in. apart. Sprinkle top with sugar and cinnamon mixed and bake 45 min. at 375 degrees.

—Bess Higson

BANANA CAKE

1½ cups sugar
2/3 cup butter
1 cup mashed bananas
4 tbsp. sour milk
2 eggs
2 cups Softasilk cake flour
2 tsp. Royal baking powder
1 tsp. baking soda
½ tsp. salt
1 tsp. vanilla

Cream butter and sugar; add egg yolks and beat, then bananas. Add dry mixture that has been sifted together 3 times, alternately with sour milk, beat well and fold in beaten egg whites. Bake in two 9-in. layers at 350 deg. for 35 or 40 min. Put together with whipped cream and bananas.

—Mabel R. Chamberlain

PINEAPPLE CAKE

½ cup butter
1½ cups sugar
1 tsp. vanilla
1 cup crushed pineapple (as it comes from can)
2½ cups cake flour sifted before measuring
3 tsp. tartrate baking powder
Or 2 tsp. combination type baking powder
⅛ tsp. salt
¼ cup water
3 egg whites

Cream butter and sugar, add vanilla and pineapple; add mixture of flour, baking powder and salt alternately with water and stir until smooth. Fold in stiffly beaten egg whites. Place in 2 8-in. greased and floured cake pans. Bake in moderate oven, 350 deg., for 25 to 30 minutes. Cool and ice with white boiled icing.

—Helen Snavely

PINEAPPLE UPSIDE DOWN CAKE

¾ cup shortening
¼ tsp. salt
1 cup sugar
2 eggs beaten
2¼ cups sifted flour
2½ tsp. baking powder
1 cup pineapple juice & milk
2 cups brown sugar
6 slices canned pineapple

Combine shortening, salt, add sugar gradually, and cream until light and fluffy. Add eggs and beat thoroughly; sift flour and baking powder three times; add small amounts to cream mixture, blending well. Sprinkle brown sugar on bottom of greased frying pan, 10x10 inches. Arrange pineapple slices on sugar and pour batter over all. Bake in moderate oven, 350 deg., 50 to 60 minutes. Serve upside down with or without whipped cream. Serves 12 people.

—Daisy Baker

PINEAPPLE UPSIDE DOWN CAKE

1 cube butter
1 cup brown sugar
1 cup walnuts
Sliced pineapple or pears
Melt butter, add sugar, stir until sugar is dissolved; place as many slices of fruit as will fit in pan.
Arrange walnuts around fruit.
3 eggs, beaten separately
1 cup white sugar
5 tbsp. pineapple juice
1 cup flour
1 tsp. baking powder

Beat egg yolks, add sugar and pineapple juice; add flour and baking powder, then egg whites; pour this over the melted sugar and butter. Bake in 350 deg. oven 45 min to 1 hour. Cool and turn onto a plate.

—Mrs. Howard I. Burton

PRUNE CAKE

3 eggs
1½ cups sugar
½ cup shortening
1 cup sour milk
2¼ cups flour
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1 cup prunes
Salt to taste

Bake in layers using any filling you desire.

—Leona Waring

CHERRY UPSIDE DOWN CUP CAKES

Part I—
½ cup pineapple juice
1 cup brown sugar
12 maraschino cherries, sliced
1 cup drained crushed pineapple

Boil brown sugar and pineapple juice together 5 minutes; remove from heat and add pineapple; place cherry rings in bottom of muffin tins. Place over this the pineapple mixture and put in moderate oven 10 minutes.

Part II—
¼ cup butter
¾ cup sugar
1 egg
1½ cups flour
3 tsp. baking powder
¼ tsp. salt
2/3 cup milk
1 tsp. vanilla

Cream butter and sugar; add egg; sift dry ingredients together and add alternately with the milk to which the vanilla has been added. Place in muffin tins on top of filling. Bake in moderate oven, 350 deg., for 25 minutes. Serve with sweetened whipped cream. 12 cakes.

—Catherine R. Kindig

PRUNE CAKE

Cream: 4 tbsp. shortening
1 cup sugar
1 egg, beaten
Mix in 1 cup prunes, cooked and chopped
Beat in lightly 1 tbsp. chocolate
1¾ cup sifted flour
1 tsp. baking soda
½ cup prune juice
1 tsp. vanilla

Bake in layers or loaf tin in moderate oven 30 min. Ice if desired.

—Joy McIntosh

PINEAPPLE CUTIES—CUP CAKES

½ cup shortening
1 cup sugar
2 eggs beaten
¾ cup milk
2 cups sifted flour
2 tsp. baking powder
½ tsp. salt
1 tsp. mace
½ tsp. nutmeg
1 tsp. vanilla
½ cup chopped nuts
3 large slices pineapple, diced and drained.

Mix in usual way, adding nuts and pineapple last. Bake at 375 degrees in small pans.

—Ruth Roberts

FRUIT CAKE

1 lb. raisins
1 lb. currants
1 large piece citron
1 cup sour cream
½ cup butter
2 eggs
1 cup sugar
½ cup syrup
3 cups flour
1 tsp. cinnamon
1 tsp. cloves
1 tsp. soda
2 nutmegs
1 gill brandy (8 tbsp.)

This is an inexpensive cake.

—Mrs. Robert S. Lurvey

FRUIT CAKE

1 lb. sugar
1 lb. butter
Cream this well, add 10 eggs, one at a time, beating after each one.
2 lbs. raisins
2 lbs. currants
1 lb. citron
1 lb ground figs
1 small can milk
½ pt. cider or grape juice
1 lb. flour
2 ozs. cinnamon
1 tsp. nutmeg
Allspice and cloves
½ pt. New Orleans molasses

This makes a 12 pound cake. Nuts, pineapple, etc, may be added.

—Mrs. Gladys King

POTATO CAKE

2 cups sugar
2/3 cup butter
½ cup milk
1 cup chocolate
1 cup hot mashed potatoes (very soft)
3 cups flour
2½ tsp. baking powder
1 level tsp. cinnamon
1 level tsp. cloves
1 level tsp. nutmeg
4 eggs beaten repeatedly and added last

—Ann Bradley

GRANDMA CAUGHY'S FRUIT CAKE

3 cups sugar
12 egg yolks
3 cups sour cream or buttermilk
1 cup syrup
Stir well together and add:
3 cups cooked prunes
8 cups seeded raisins
3 cups currants
2 cups citron orange and lemon peel
4 tsp. cinnamon
3 tsp. cloves
3 tsp. nutmeg
2 cups butter
2 tsp. soda
12 cups flour, 1 at a time
Vanilla or lemon to taste
This makes 4 cakes.

—Rae Talbot

APPLESAUCE ICE BOX CAKE

2 cups drained applesauce
4 tbsp. sugar
½ tsp. grated lemon rind
¼ tsp. salt
¾ tsp. vanilla
1 cup chilled evap. milk
2 tbsp. lemon juice
¾ cup graham cracker crumbs

Mix together the applesauce, sugar, grated lemon rind, salt and vanilla. Whip with rotary egg beater until fluffy the chilled evaporated milk and add lemon juice. Continue beating until stiff and fold into applesauce mixture. Arrange in layers with graham cracker crumbs, having two layers of each with cracker crumbs on bottom. Use the refrigerator trays. Put in and freeze, but not too hard. Beat if left stand over night before freezing. Serve with whipped cream.

—Gladys Mundy

PINEAPPLE FLUFF

1½ cans pineapple, drain juice off and add additional orange juice to make 1 cup, 1 cup Knox gelatine dissolved in a little cold water, heat juices with ½ cup sugar and 2 egg yolks in double

boiler until mixture coats the spoon. Cool and add gelatine, 2 beaten egg whites, ½ tsp. orange rind and pineapple and 2/3 cup canned milk which has been beaten.

—Mrs. S. B. Watts

PRUNE CAKE

2 cups flour
1 cup brown sugar
2 eggs
1½ level tsp. soda
1 cup prune juice
Pinch salt
1 tsp. cinnamon
2 tsp. chocolate
½ tsp. cloves
1½ cups cooked prunes, chopped
½ cup butter

Sift soda with flour. Bake in layers and put together with boiled frosting, to which 1 cup of chopped nuts is added.

—Mrs. J. T. Montgomery

LEMON CHIFFON ICEBOX CAKE

8 eggs
1½ cups sugar
2 lemons
Lemon rind, grated
1 cup water
1 envelope Knox gelatine
½ lb. lady fingers

Beat yolks of eggs and ½ cup sugar. lemon juice and grated rind. Cook to a custard in a double boiler. Soak gelatine in ½ cup water dissolved in ½ cup boiling water. Cool and add to the custard. Beat egg whites and fold in 1 cup sugar gradually. Fold into custard. Line a spring mould with lady fingers pour in the custard and set in ice box 3 or 4 hours. Garnish with whipped cream. Serves eight.

PRESERVE CAKE

¾ cup butter
1 cup sugar
1 glass cherry or grape preserves
2 cups flour
3 eggs
1 tsp. soda in 2/3 cup sour milk
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
2 tsp. baking powder

Cream butter; add sugar gradually, then egg yolks well beaten, then liquid in which soda has been dissolved, and flour alternately; then egg whites after being beaten to a stiff froth; then spices; lastly preserves.

—Mrs. Monte Gates

ICE BOX CAKE

First Part—
1 cup grated pineapple
½ cup sugar
Second Part —
½ cup unsalted butter
1 cup powdered sugar
4 egg whites stiffly beaten
4 level. tsp. flour & cornstarch
4 eggs yolks, beaten
½ cup finely chopped nuts
1 tsp. pistacio
½ lb. lady fingers

Cook first part in double boiler until very thick, stirring constantly. Set aside until thoroughly chilled. Meanwhile prepare second part as follows: cream the butter until waxy, gradually add sugar,

beat until creamy, then add flavoring and chopped nuts. Combine first and second part mixture and when thoroughly mixed fold in the stiffly beaten whites. Line sides and bottom of tin with lady fingers having rounded side of lady fingers next to pan. Then pour in the cold mixture and set aside for 24 hours. An hour or so before serving remove cake to serving plate. Whip two cups of cream, spread on cake and trim with a border of walnuts or pecans or drained maraschino cherries.

—Beulah L. McCrory

SUNSHINE CAKE

2½ tbsp. butter
2/3 cup brown sugar
6 slices canned pineapple
6 maraschino cherries
1/3 cup shortening
1 cup sugar
2 eggs separated
2/3 cup milk
3 tsp. baking powder
½ tsp. salt
24 graham crackers finely rolled

Melt butter, add brown sugar, mix thoroughly; spread evenly on bottom of frying pan. Lay slices of pineapple in center and the remaining slices around in bottom of pan; place cherry in center of each pineapple slice; cream shortening and sugar and add well beaten egg yolks. Add milk alternately to mixture with graham cracker crumbs to which has been added salt and baking powder. Fold in the stiffly beaten egg whites, pour this mixture over the pineapple rings. Bake in 350 deg. oven for 45 minutes. Turn out upside down with pineapple rings showing.

—Mrs. S. B. Watts

LADY FINGER CAKE

Part 1. Two squares unsweetened chocolate melted in double boiler over hot water. Then beat together ½ cup sugar, yolks of 4 eggs, and add ¼ cup water. Mix this with the chocolate and cook in double boiler until thick. Set aside to cool.

Part 2. ½ cup unsalted butter 1 cup powdered sugar ½ cup chopped walnuts 1 tsp. vanilla. Mix and add to Part 1.

Lastly add well beaten whites of 4 eggs. Grease spring form pan with butter then line with lady fingers split. Fill with mixture, cover with layer of lady fingers then with whipped cream (½ pt.) to which is added a little sugar and vanilla. Set in refrigerator over night, or about 12 hours before using. Instead of Part 1—may use orange flavor as follows: 1 cup orange and lemon juice (4 oranges, 1½ lemons, 4 egg yolks, well beaten) 4 tbsp. flour, ½ cup sugar. Cook in double boiler until thick.

—Beulah L. McCrory

ORANGE LOAF

2 cups flour
½ tsp. soda
¼ tsp. salt
1/3 cup butter
1 cup sugar
2 eggs
Grated rind of orange
¾ cup orange juice

Sift flour, salt and soda three times. Cream butter and sugar well. Add very well beaten eggs to sugar mixture. Add orange rind to flour mixture and then add alternately with orange juice to sugar and egg mixture. Blend well and bake in loaf pan about 1 hr. at 350°.

—Doris Woods Lynch

LADY FINGER CAKE

First Part—
1 cup chocolate
½ cup sugar
¼ cup whole milk
1 tsp. vanilla

Second Part—
½ cup butter
1 cup powdered sugar
4 egg whites stiffly beaten
½ cup cut walnuts
½ lb. lady fingers

Mix first part and cook until very thick in double boiler. Cool. In the second part, mix sugar and butter as for hard sauce. Cream well; add nuts; combine first and second parts and mix well. Beat whites of eggs very stiff and fold in. Butter a spring mold and line with split lady fingers, or use small individual glasses and place 3 lady fingers on end. Pour in chocolate mixture; add another layer of lady fingers and so on until mixture is used. Stand several hours in cold place. When ready to serve, remove spring mold. Cover top with whipped cream.

—Laura Rogers

PINEAPPLE ICE BOX CAKE

½ cup butter
1 cup sugar
2 egg yolks
2 tbsp. cream
1 cup crushed pineapple
1/6 cup pineapple juice
2 egg whites stiffly beaten
30 graham crackers rolled fine

Cream butter and sugar. Beat egg yolks with cream and stir over hot water until mixture becomes thick and smooth; cool. Then add to the butter and sugar mixture. Add pineapple and juice and fold in egg whites. Line a shallow loaf pan with waxed paper and place a layer of graham cracker crumbs on the bottom. Over this pour some of the pineapple mixture. Cover with crumbs and more pineapple. Continue until all is used. Cover pan with waxed paper and chill in refrigerator from 6 to 8 hours. Turn upside down onto a serving dish. Top with whipped cream. Serves eight.

—Anna B. Hoerner

ORNAMENTAL BUTTER FROSTING—BRIDE'S CAKE

4 tbsp. butter
5 cups sifted powdered sugar
2 egg whites unbeaten
2 tbsp. cream
1½ tsp. vanilla
¼ tsp. salt

Cream butter, add part of sugar gradually, blending after each addition; add remaining sugar alternately with egg whites, then with cream, until right consistency to spread. Beat after each addition until smooth. Add vanilla and salt. Spread on sides of cake. Make rosettes with pastry tube.

—Nancy Beeman

BROWN SUGAR UNSCORCHED ICING

Combine in a small pan ¼ cup brown sugar, 2 tbsp. cream and 2 tbsp. butter. Bring to full boil and boil 1 min. Add powdered sugar until the right consistency to spread. Add 1 tsp. vanilla.

—Nancy Beeman

BANANA FILLING

1 cup milk
½ cup sugar
1/3 cup flour
1 egg or 2 yolks
1 tsp. vanilla
1 tsp. butter

Scald milk in double boiler. Mix sugar and flour well, pour hot milk over flour and sugar and put back in double boiler. Stir until thick, add beaten egg and cook until thick. Cool and add flavoring. Spread on two layers of white cake, on first layer top filling with thin slices of banana. Spread cream filling on top of cake and a ring of thinly sliced bananas. A cake with this filling should be served shortly after putting together before the bananas wilt.

PINEAPPLE CAKE FILLING

1 small can crushed pineapple, ½ cup water, 1 rounded tbsp. flour, 1 rounded tbsp. butter, yolk of 1 egg. 2/3 cup sugar, juice and little grated rind of 1 lemon.

—Mrs. C. J. Uhl

BOILED FROSTING

1 cup brown sugar
1 cup white sugar
1 cup water
1 tbsp. vinegar
2 egg whites

Boil until it spins a thread when a small amount is dropped from a spoon. Remove from fire and beat into two beaten egg whites. Beat until thick enough to spread.

REAL BOILED ICING

Put 1 egg white, unbeaten, and 1 scant cup sugar in a small kettle, add 3 tbsp. cold water; stir up and set over teakettle of boiling water. Don't let water touch kettle. Beat with egg beater about 5 minutes or until you think it is thick enough to spread. Remove from fire, add flavoring and ½ tbsp. baking powder, level. Beat again a

little and spread over cake. It it seems to be a little too hard, add a drop or two of warm water. You can tell when you are spreading it if you think it will be too hard when cold.

—Grace Winchell Gillander

CARMEL FROSTING

½ cup brown sugar
2 tbsp. butter
2 tbsp. cream
Powdered sugar

Heat sugar, butter and cream until all are thoroughly blended; add powdered sugar until the right consistency to spread.

—Nette M. Crowe

BUTTER CREAM FILLING AND ICING

2 cups granulated sugar
¾ cup boiling water
2 tsp. corn syrup

Combine ingredients and cook to soft ball 240° stage. Pour slowly over 4 stiffly beaten egg whites. Flavor with 1 tsp. favorite extract—vanilla, lemon, coffee, etc.; chill the above mixture and when cold add to ¾ cup butter which has been creamed to a wax consistency, a tbsp. at a time until all ingredients are combined. This recipe will produce enough icing and filling for 1 large or 2 small cakes.

—Nancy Beeman

CARMEL ICING

3 cups brown sugar
1 cup evaporated milk
2 tbsp. butter

Boil sugar and milk, stirring constantly until it forms a soft ball when tested in cold water, 234°. Add butter when nearly cool, then beat until creamy. Spread at once.

—Mrs. J. V. Mix

CHOCOLATE LIGHTNING ICING

2 cups powdered sugar
2 tbsp. ground chocolate
3 tbsp. hot coffee
2 tbsp. melted butter

Mix ingredients in order given. Beat until smooth, spread on cake.

CHOCOLATE FROSTING

4 tbsp. butter
3 cups powdered sugar
¾ tsp. vanilla
Pinch of salt
3 sq. unsweetened chocolate
4 tbsp. hot milk

Cream butter, add part of sugar gradually; add chocolate and vanilla. Add remaining sugar alternately with hot milk until consistency to spread.

—Lucille Wykoff

QUICK CHOCOLATE FROSTING

1 small can Hershey chocolate syrup, add powdered sugar until thick enough to spread. Chopped nuts may be added as desired.

—Nellie Roulund

CHOCOLATE CREAM FILLING

1 cup sugar
1/3 cup flour
¼ tsp. salt
2 eggs
2 cups scalded milk
2 tsp. butter
1½ squares unsweetened chocolate
1 tsp. vanilla

Mix dry ingredients. Add eggs slightly beaten. Add scalded milk slowly and cook in double boiler until thick and smooth. Add chocolate, which has been melted, butter and vanilla. Make half the recipe if only used between layers.

CUSTARD FILLING

2 tsp. flour
½ cup sugar
1 egg, beaten
1 cup scalded milk
Salt

Cook in double boiler 15 min. Add 1 tbsp. butter; cool; add vanilla.

EASY CARAMEL FROSTING

1½ cups brown sugar
¼ cup canned milk
2 tbsp. butter
1 tsp. vanilla

Mix and bring to boil; boil 3 min., stirring constantly. Remove from heat; cool until it can be dented with the finger. Beat until creamy. If necessary add cream, 1 tsp. at a time, to make it easier to spread. Makes enough to cover top and sides of nine inch square cake.

—Mary Helen Daigh

FRESH FRUIT FILLING

1 cup sugar
1 egg white
1 cup crushed strawberries
1 tsp. vanilla
Salt

Beat egg white until stiff. Add sugar gradually. Add fruit, salt and vanilla, and continue beating for about 20 min. or until filling is sufficiently stiff.

—Mrs. W. M. Chamberlain

FUDGE FROSTING

2 cups sugar
2/3 cup milk
½ cup butter
½ cup chocolate

Bring to a boil and boil 13 minutes without stirring. Add 1 tsp. vanilla and beat until thick.

—Mrs. Ralph Schaefer

MARSHMALLOW NUT FUDGE FROSTING

1 cup ground chocolate
1½ cups rich milk
2 cups sugar
4 tbsp. butter
½ lb. marshmallows
½ cup chopped nuts
⅛ tsp salt
1 tsp. vanilla

Mix first four ingredients and boil slowly until a soft ball is formed when tried in water. Cool and add vanilla and beat until creamy. Melt marshmallows in double boiler and add to chocolate mixture. Add nuts.

—Mrs. Al Klotz

MAPLE ICING

1 tbsp. butter
1½ cups powdered sugar
½ tsp. maple flavor
2 tbsp. hot milk

ORANGE FILLING

1 cup sugar
5 tbsp. cake flour
Grated rind of 1 orange
½ cup orange juice
3 tbsp. lemon juice
4 tbsp. water
1 egg, slightly beaten
2 tsp. butter

Mix ingredients in order given and cook 10 min. in double boiler, stirring constantly. Cool before spreading.

PINEAPPLE FILLING

1 cup sugar
2 tbsp. flour
1 small can grated pineapple
1 egg yolk unbeaten
Small piece of butter
Juice of ½ lemon

Mix sugar and flour, add rest of ingredients and cook until thick. Cool and spread between layers of cake.

PINEAPPLE CHEESE FROSTING

1 pkg. cream cheese
1/3 cup crushed pineapple
4 cups powdered sugar
1 tsp. lemon juice

Cream cheese, add sugar gradually, add pineapple and lemon juice. This mixture can also be folded into whipped cream and spread on layers.

7 MINUTE FROSTING

1 cup sugar
5 tbsp. water
¼ tsp. cream of tartar
1 tsp. vanilla
2 egg whites
15 marshmallows

Beat the first five ingredients in double boiler over boiling water 7 minutes. Add marshmallows cut in quarters. Beat until smooth and spread over cake. If you want an eclair frosting, melt 4 squares of unsweetened Bakers chocolate over hot water. Spread over cake frosting.

—Mrs. Ralph Schaefer

CHOCOLATE ICING

Combine 2 unbeaten eggs, 3 cups confectioners sugar, ½ tsp. salt, ½ cup soft shortening, 2 squares (2 oz.) melted unsweetened chocolate. Beat with rotary beater until fluffy.

—Margaret Beelard

FLUFFY WHITE FROSTING

1 1/3 cup sugar
½ cup water
½ tsp. salt
2/3 tsp. cream of tartar

Put in saucepan and boil until it threads a good thread. Pour over 3 egg whites that have been beaten stiffly; add flavoring. Beat until right consistency for cake. Does not dry out.

—Mildred J. Burton

JELLY FROSTING

Place ½ cup tart jelly, 1 unbeaten egg white and pinch of salt in double boiler; cook, beating constantly with rotary beater, until jelly disappears. Remove from heat, continue beating until mixture stands in peaks.

—Glyde G. Penaluna

STRAWBERRY FROSTING

2½ cups confectioners sugar
4 tbsp. sweetened condensed milk
1¼ cups crushed fresh strawberries
1 tbsp. lemon juice

Sift sugar and stir into milk; add berries forced through a coarse sieve. Add lemon juice and beat until smooth and creamy. Spread on cold cup cakes.

TROPICAL ICING

2 cups powdered sugar
½ cup crushed drained pineapple
Cream
Shredded cocoanut

Add pineapple to sugar and add enough cream to obtain the right consistency for spreading. Ice cake and pat the cocoanut around the sides of the cake, allowing pineapple frosting to show.

UNCOOKED FROSTING

1/3 cup butter
2 cups powdered sugar
1 egg, unbeaten
1 tsp. vanilla

WHITE WONDER ICING

¼ cup unbeaten egg whites (about 2)
½ cup sugar
2 tsp. corn syrup
1/16 tsp. cream tartar

Mix above in top of double boiler. Place over heat and stir with finger until you can no longer keep your finger in mixture. Remove from heat and beat vigorously with rotary beater until icing will hold shape. Blend in ½ tsp. vanilla.

—Glyde G. Penaluna

APPLE CAKE FROSTING

1 cup sugar
1 egg
3 large grated apples
1 lemon

Grate outside rind of lemon and juice. Beat together and cook until thick. Cool before putting on cake.

—Willa Schaefer

ANGEL PIE

4 egg whites
¼ tsp. cream of tartar
1 cup sugar

Beat egg whites until foamy, add cream of tartar and beat until stiff. Gradually add sugar, beating continually, until stiff. Spread in 9 inch pie pan, greased. Bake 30 minutes in 275° oven for 20 minutes then bake in a 300 deg. oven the remaining time.

Filling:
4 egg yolks
½ cup sugar
3 tbsp. lemon juice
1 cup cream
Little lemon rind

Beat egg yolks until lemon colored. Gradually beat in sugar, add lemon juice and rind. Cook over boiling water until thick, continually stirring. Beat 1 cup cream until thick and then let cool. Split pie, when done, and add cool lemon custard. Top with cream.

—Constance Carroll

BLACKBERRY PIE

3 cups berries
1 cup sugar
3 tbsp. flour
Crust—
2 cups flour
½ tsp. baking powder
2/3 cup Crisco
¾ tsp. salt
6 tbsp. water

Mix crust materials and roll half for lower crust. Place in pan and cut ½ in. larger than pan. Moisten edge and turn up and in and press down a little. Moisten edge again and put in berries mixed with flour and sugar. Put on top crust and press edges together with fork dipped in flour. Bake 20 min. at 450 deg. and 20 min. at 350 deg.

—Mrs. Harry Nelson

BUTTERSCOTCH PIE

1½ cups milk
1 cup brown sugar
3 tbsp. cornstarch, level
2 eggs
2 tbsp. sugar
2 tbsp. butter

Heat 1 cup milk with the sugar. Mix the cornstarch with the half cup of milk and beaten egg yolks. Add to the hot mixture slowly. Cook in a double boiler until thick, stirring constantly. Add butter. Pour into a baked pie shell. Cover with a meringue made from the stiffly beaten egg whites and add 2 tbsp. sugar.

—Rae Talbot

BUTTERSCOTCH PECAN PIE

2 cups milk
1¼ cups brown sugar
1/3 cup flour
⅛ tsp. salt
3 egg yolks
½ tsp. vanilla
2 tbsp. butter
½ cup pecan nuts

Heat milk to scalding in double boiler. Blend sugar, flour and salt together. Add to milk and stir. Cover and cook 15 to 20 min. Beat egg yolks, add thick sauce to them and stir. Cook 5 min. more, add vanilla, butter, and nuts. Pour into a baked pastry shell. Top with meringue.

—Mrs. Russell Beelard

ENGLISH CHESS PIE

½ square butter
¾ cups white sugar
½ cup brown sugar
2 well beaten eggs
1 tbsp. flour
5 tbsp. milk
½ cup raisins
½ cup chopped walnuts
1 tsp. lemon juice

PLANTATION PUMPKIN PIE

2 cups strained cooked pumpkin
½ cup sugar
1½ tsp. cinnamon
½ tsp. ginger
¼ tsp cloves and nutmeg
1 tsp. salt
3 egg yolks
1 cup milk
3 egg whites
9-in. unbaked pie shell

Combine pumpkin, sugar, salt and spices; beat egg yolks, stir into first mixture. Add milk; beat egg whites stiff and fold into first mixture. Pour into unbaked pie shell. Bake in very hot oven (450 deg.) for 10 minutes. Reduce heat to moderately hot (375 deg.) and bake until filling is firm. Makes six servings.

—Glyde G. Penaluna

PUMPKIN PIE

1 can pumpkin
2 cups milk
2 cups sugar
8 eggs
1 tsp. vanilla
1 level tsp. cinnamon
½ tsp. nutmeg
½ tsp. ginger
2 level tbsp. flour
½ tsp. salt

Add sugar, spices, salt and flour to the pumpkin. Then break in eggs unbeaten and add milk. Two pies.

—Gladys Bolter

LEMON CREAM PIE

First Part—
4 egg yolks, beaten with
½ cup sugar
Add 4 tbsp. water
1 grated lemon rind and juice
Cook in double boiler until thick and let cool

Second Part—
4 egg whites beaten stiff with
½ cup sugar
Add to above, fold in, put in pastry shell & brown in oven.

To test filling in oven put finger on top, if it does not stick, it's OK.

—Josephine Ellison

PUMPKIN PIE

¾ cup brown sugar
½ tsp. salt
½ tsp. cinnamon
1 tall can milk
1 egg
1 tbsp. flour
¼ tsp. nutmeg
¼ tsp. ginger
½ of No. 2½ can pumpkin

Mix dry ingredients until perfectly blended, preferably with fingers. Beat egg, mix in part of milk, add dry ingredients, rest of milk and pumpkin. Stir until smooth. Brush inside of unbaked pie

shell with some unbeaten egg white. Pour filling into shell. Bake at 450 deg. for 10 min. then at 325 deg. for 30 min. or until firm.

—Mary Helen Daigh

STRAWBERRY PIE

1 qt. strawberries
1 1/3 cups sugar
2 tbsp. lemon juice
1/3 cup cornstarch
¼ cup cold water

Cut berries in half. Sprinkle with sugar and lemon juice and let stand 1 hour. There shuold be about 1G cups juice; if not, add enough water to make this amount. To drained off juice, add the cornstarch which has been blended with ¼ cup cold water and cook until mixture boils and thickens. Cook 10 min. longer. Remove from heat, add strawberries and mix until berries are covered with sauce. Pour into baked pie shell and let stand until cool. Top with whipped cream.

—Lucille Wykoff

LEMON PIE

Filling—
1½ cups boiling water
2 egg yolks
4 tbsp. lemon juice
4 tbsp. cornstarch
1 grated lemon rind
1½ cups sugar
Meringue: 2 egg whites
1½ tbsp. sugar
¼ tsp. vanilla

Mix the dry ingredients well. Add water and stir constantly. Boil at least 15 minutes, until thick. Remove from fire and add beaten egg yolks. Cook a little longer and add lemon juice. Cool and put in pie crust. Top with meringue.

—Lucille Wykoff

PRUNE-ORANGE MARMALADE PIE

1 recipe plain pastry
2 cups cooked prunes
1 cup prune juice
¼ cup orange marmalade
1 tbsp. flour
½ cup sugar

Process—Pit prunes, cut in small pieces, mix sugar and flour and combine with prune juice. Cook until thick and smooth. Add prunes, marmalade and 1 rounded tsp. butter or margarine; blend well. Pour into pastry lined pan, arrange strips of pastry over top or make double crust. Bake in hot oven, 450 deg., for about 30 minutes.

Minnie Slavin

CHIFFON PUMPKIN PIE

1 cup brown sugar
3 egg yolks, beat slightly
1½ cups canned pumpkin
½ cup milk
1 tsp. cinnamon
½ tsp. ginger
½ tsp. salt
¼ tsp. cloves

Cook the above over hot water until thick. Soak 1 env. gelatine in ¼ cup cold water; add to hot mixture, let cool, add 3 egg whites beaten stiffly with 2 tbsp. sugar. Serve with whipped cream. This recipe doubled will make 3 pies.

—Genevieve Gilpatric

SOUR CREAM RAISIN PIE

1 cup granulated sugar
1 cup seedless raisins
1 cup broken walnuts
1 cup sour cream
3 eggs

Put together sugar, raisins and cream and mix well. Add beaten eggs and cook in a double boiler until slightly thick. Pour mixture into a baked pie crust. Put in a sloy oven (300 deg.) for a few minutes to set the mixture and cook the meringue if used. Two egg whites may be saved out of the pie and put on top.

—Helen Snavely

LEMON MERINGUE PIE

¾ cup sugar
¼ tsp. salt
3 tbsp. cornstarch
2 tbsp. flour
1½ cups boiling water
2 egg yolks
¼ cup sugar
2 tbsp. butter
1/3 cup lemon juice
1 tsp. lemon rind (if desired)
1 9-in. baked shell
2 egg whites
¼ tsp. salt
¼ cup sugar

Mix ¾ cup sugar, ¼ tsp. salt, cornstarch and flour; slowly add boiling water and cook until thick, stirring constantly. Beat egg yolks with ¼ cup sugar until thick; add small amount of hot mixture and stir into remaining mixture. Add butter and cook 3 min. Add lemon juice and rind slowly. Cool and pour into cooled baked shell. Make meringue of egg whites, ¼ tsp. salt, adding ¼ cup sugar last, Spread over top and bake in 350 deg. oven 15 minutes.

—Mrs. June Bolter

HEAVENLY BANANA PIE

Line a pie tin with pastry and bake until brown. Meanwhile mash 2 bananas, add 1 cup sugar, ⅛ tsp. salt, 2 unbeaten egg whites, lemon and vanilla to taste, or preferably almond extract. Beat until foamy. Put in pie shell, bake in 350. deg. oven until set. Remove and cool. Cover top with whipped cream. Slice walnuts and cherries over top of cream.

—Mildred Chandler

LEMON PIE

1½ cups sugar
1/3 cup sifted flour, scant
2 cups boiling water
Little salt
4 beaten egg yolks
4 tbsp. cornstarch
1 tbsp. butter
8 tbsp. lemon juice
2 tbsp. grated lemon rind
1 baked pie shell

Blend cornstarch, flour and sugar, stir and add to boiling water. Stir constantly for about 5 minutes, cover mixture and steam 15 min. Add butter, beaten egg yolks, cooking only 2 min. Remove from fire, add lemon juice and grated rind. When cool fill baked pie shell, cover with meringue.

—Margaret Beelard

LEMON CREAM PIE

1 cup sugar
2 rounded tbsp. flour
Grated rind 1 large lemon
Melted butter size of walnut
Yolks of 2 eggs
1 cup milk
2 egg whites

Cream sugar, flour, grated rind, butter and egg yolks; add milk and last fold in beaten egg whites. Bake in unbaked pie shell at 400 deg. for 10 min, then 350 deg. until firm in center.

—Gladys King

LEMON CHIFFON PIE

4 egg yolks
¼ cup sugar
5 tbsp. lemon juice
½ lemon rind
1½ tsp. gelatine
1/3 cup cold water
4 egg whites
¼ cup sugar

Cook egg yolks, ¼ cup sugar, lemon juice and rind until real thick; add gelatine which has been soaked in cold water. Cook until thick. When cool add whites beaten stiff with ¼ cup sugar added to them. Put into baked pastry shell and when cold top with whipped cream.

—Edna Schaefer

CHESS PIE

Cream thoroughly—
1/3 cup butter
1 cup white sugar
½ cup brown sugar
Then add—
1 tbsp. flour
5 tbsp. sweet milk
1 whole egg & 3 whites or use 3 eggs
¾ cup seedless raisins
1 cup chopped walnuts.

Pour into unbaked pie crust and bake in a slow oven.

—Willa Schaefer

ORANGE PIE

1 orange, grated, juice extracted
¾ cup sugar
2 egg yolks
Small piece butter
2 tbsp, flour
1 cup milk

Beat the orange juice, sugar, egg yolks, butter and flour thoroughly before putting in the milk as it is apt to curdle. Use whites of eggs for meringue. Bake crust and filling at the same time.

—Leila Price

CHESS PIE

¼ cup butter
1 cup sugar
½ cup milk
¼ cup raisins
4 beaten egg yolks
1 cup chopped nuts

Cook butter, sugar, milk and raisins in double boiler until thick. When cool add beaten egg whites and chopped nuts. Pour into individual baked pastry shells. Top with whipped cream. 8 servings.

—Mildred M. Garlichs

CHEESE PIE

Line a pie dish with pastry, brush with milk. Fill with ½ lb. Swiss

cheese (or half Swiss and half Davis brick cheese) grated or shredded. Pour over this a mixture of 1 tbsp. flour, 1 cup cream or milk, 3 well beaten eggs, salt, pepper, dash of nutmeg. Bake 15 min. in hot oven (400 deg. F.) then reduce heat to slow oven (300 deg. F.) and bake additional 30 minutes, or until knife inserted in center of pie comes out clean. Serve warm. Serve either with meal or as an appetizer.

—Georgiabel Werner

PINEAPPLE PIE

1 cup pineapple juice
1 cup pineapple, cut fine
1 cup sugar
Juice of 1 lemon
2 egg yolks
1 tbsp. cornstarch

Put in double boiler and let get hot; add egg yolks beaten with cornstarch and cook until it thickens. Put in baked crust and add whites of eggs and sugar and brown in oven.

—Mrs. T. C. McDaniel

PUMPKIN PIE

½ cup sugar
2 scant tbsp. flour
¼ tsp. ginger and cinnamon
Salt
Cream together with—
1 egg and little milk
Add 1 cup pumpkin
1½ cups milk
Do not beat egg first

Put in unbaked pie shell and bake at 375 degrees.

—Rae Talbot

SOUR CREAM PIE

1 cup chopped apples
1 cup seeded raisins
1 cup sugar
1 cup sour cream
½ tsp. salt
½ tsp. cinnamon
¼ tsp. cloves
¼ tsp. nutmeg

Place mixture in unbaked pie shell.

—Beulah L. McCrory

CHESS PIE

1 cup raisins (cook & drain)
¼ cup butter
1/3 cup milk
3 egg yolks
1 cup sugar
½ cup chopped walnuts
1 tsp. vanilla

Mix altogether and pour into unbaked pie shell and bake 30 min. at moderate temperature. Top with meringue from 3 egg whites.

—Lucille Wykoff

PUMPKIN PIE

Cut pumpkin in two and clean, steam or bake, mash and force through strainer; add 6 eggs to 1 qt. of strained pumpkin, 1 cup sugar, 1 cup milk, ½ cup cream, 2 tbsp. molasses and melted butter each, and a pinch of salt. Season mildly with cinnamon, nutmeg and ginger. Line pie plate with pie dough, fill to the rim and bake in moderate oven until nicely colored and set (from 25 to 35 minutes.) Use 1 qt. canned pumpkin for two pies if you do not wish to prepare the fresh pumpkin.

—Neat M. Tate

PUMPKIN PIE

3 heaping tbsp. canned pumpkin
1 tbsp. flour
½ cup sugar
2 tsp. cinnamon
1 tsp. ginger
Little cloves, allspice, nutmeg
⅛ tsp. salt
3 eggs

Blend together well and add 2 cups milk and blend. Put in unbaked pie shell. Makes 1 big deep pie. Bake in moderate oven until done.

—Myrtle Linn

GREEN TOMATO PIE—2 CRUST

In an unbaked pie shell put peeled thin sliced green and half ripe tomatoes until pie is filled. It will take a good cup of sugar, 3 tbsp. flour, 2 tbsp. lemon juice, cinnamon; cut up butter through the filling or on top; then top crust. When pie is half filled it is good to add part of the flour. It is better to mix the flour and sugar together for the filling.

—Mrs. Frank King

PUMPKIN CHIFFON PIE

1 tbsp. gelatine
¼ cup cold water
1½ cups cooked pumpkin
1 cup brown sugar
2 tsp. cinnamon
½ tsp. ginger
¼ tsp. allspice
½ tsp. salt
2 tbsp. butter
½ cup milk
3 eggs, separated
2 tbsp. granulated sugar
1 baked pastry shell

Soften gelatine in cold water for 5 minutes; combine next 8 ingredients with slightly beaten egg yolks in the top of a double boiler. Cook over water until thickened; add gelatine and stir until dissolved. Cool until beginning to congeal. Beat egg whites, add granulated sugar and beat until stiff. Fold into pumpkin mixture. Pour into baked pastry shell and chill until firm. Makes 1 9-in. pie.

—Sallie Miller

SURPRISE APPLE PIE

6 apples
2 tbsp. sugar
½ tsp. cinnamon
2 tbsp. lemon juice

Mix and sprinkle over apples.

½ cup brown sugar
½ cup sifted flour

Mix and cut in 4 tbsp. butter or shortening; add ½ cup nuts. Sprinkle over top and bake in 400 deg. oven 1 hour.

—Lucille Wykoff

BLACK BOTTOM RUM PIE

Part 1: Pie Shell—30 chocolate snaps, ⅛ cup sugar, ¼ cup melted butter; roll enough chocolate snaps to make 1 cup of crumbs; add ⅛ cup sugar and ¼ cup melted butter, mixing all together thoroughly; line 9-in. pie plate, pressing it firmly with the back of a spoon

over the bottom and sides; chill for 20 min. or bake in slow oven, 325 deg. F., for about 5 minutes.

Part II—Pie Filling:
6 egg yolks
1 tbsp. gelatine
½ cup cold water
1 pint pastry cream
1 scant cup sugar
1/3 cup Jamaica rum

Beat 6 egg yolks until they are light and add 1 scant cup sugar. Soak 1 tbsp. gelatine in ½ cup cold water; put gelatine and water over a low flame and let come to a boil. Pour over sugar and egg mixture, stirring briskly. Cool. Whip I pt. cream until stiff, fold it into egg mixture; flavor with 1/3 cup Jamaica rum. Pour mixture into pie shell. Sprinkle top of pie generously with shaved bittersweet chocolate. Set in ice box for 6 hours or more.

—Mrs. Louis F. Vaile

ANGEL FOOD PIE

4½ tbsp. cornstarch
¾ cup sugar
1½ cups boiling water
¼ tsp. salt
3 egg whites
1 baked shell
3 tbsp. sugar
1½ tsp. vanilla
½ cup whipped cream
½ square grated chocolate

Mix cornstarch and sugar in a sauce pan or double boiler, add boiling water, stir constantly and cook until thick and clear. Add salt to egg whites and beat until stiff, add 3 tbsp. sugar and vanilla and beat until egg whites are creamy. Pour hot cornstarch mixture over egg whites, beat continuously. Cool slightly and fill pie shell. Cover with whipped cream, add vanilla if desired, sprinkle chocolate over top. This pie should be made at least 2 hours before serving. Serves six.

—Mrs. I. W. Miller

RASPBERRY PIE

2 boxes raspberries
1¼ cups sugar
1 tbsp. gelatine
1 baked pie shell

Pick out big berries and fill bottom of pie shell. Crush the rest of the berries and bring to the boiling point with the sugar. Soak gelatine in ¼ cup cold water and add to the hot berry juice. Chill this mixture and pour over the berries in pie shell. Put in ice box to set and serve with whipped cream.

—Lorena W. Hubbard

MINCE MEAT

2 lbs. cooked lean meat, beef or venison
½ lb. suet
4 lbs. tart apples
½ lb. citron
1 lb. currants
2 lbs. raisins
2 lbs. sugar
2 cups canned fruit juice
1 pint cider
1 pt. broth from cooked meat
2 tsp. cinnamon
2 tsp. mace
2 tsp. nutmeg
½ tsp. cloves
½ tsp. allspice
1 tbsp. salt
1 orange rind
Juice 2 oranges
1 lemon rind
Juice 2 lemons

Chop the meat, suet and apples together, put the meat, broth and fruit in a large kettle, add sugar, spices, salt and fruit juices and

simmer 1 hour, stirring frequently; then add citrus juices and cider just as you take the mixture from stove. Pack in sterilized jars and process. Makes 6 quarts.

—Nelle Roulund

RHUBARB PIE

1½ cups sugar
1 tsp. orange rind
1 tsp, flour
1½ tsp. tapioca
½ tsp. salt

Combine these and let stand 20 min. Wash and dice 3 cups of rhubarb and when ready for pie add 1 tsp. lemon juice and 1 tsp. melted butter. Mix well and pour into pie tin lined with rich pastry. Cover with lattice top.

—Doris Woods Lynch

LEMON PIE

Grated rind 1 lemon
2 level tbsp cornstarch
¾ cup sugar
¾ cup boiling water
Yolks of 2 eggs
1 tsp. butter
Juice of 1 lemon

Mix cornstarch and sugar; add to the boiling water; stir until it thickens; add grated lemon rind; cook 10 min.; beat egg yolks until creamy; add slowly to cornstarch. Cook 2 min. longer. Remove from fire; add lemon juice and butter. Line pie pan with flaky pastry. Bake in moderate oven. When baked fill with mixture. Beat whites of eggs stiff; add 2 tbsp. sugar and beat again. Cover pie and bake in cool oven until light brown.

—Mrs. Ralph Schaefer

PECAN PIE—QUICK & EASY

1 cup dark corn syrup
½ cup sugar
¼ cup melted butter
3 eggs
1 tsp. vanilla
¼ tsp. salt
½ cup pecans

Line unbaked pie shell with the pecans (canned salted nuts may be used). Mix everything else altogether and pour over pecans. Bake at 400 deg. for 10 min. and 350 deg. for about 30 min. or until toothpick will come out clean.

—Sallie Miller

PUMPKIN CHIFFON PIE

1 cup pumpkin
3 eggs, separated
½ cup brown sugar
½ cup milk
½ tsp. salt and ginger
1 tsp. cinnamon
¼ tsp. nutmeg
2 tbsp. melted butter
1 tbsp. gelatine dissolved in
¼ cup cold water
½ cup sugar

Cook pumpkin 10 minutes; mix egg yolks and ½ cup brown sugar to milk; add to pumpkin; add salt, spices and melted butter; cook and stir until thickened. Add gelatine, then chill. Add beaten egg whites and other ½ cup sugar. Pour in baked pie shells, place in refrigerator and when cold top with whipped cream.

—Dove Vine

BUTTERSCOTCH PIE

2 tbsp butter
2 tbsp. flour
3 cups milk
1 cup brown sugar
4 egg yolks

Brown (as much as possible without burning) the butter, add flour and mix; add milk, sugar and eggs, and cook until thick. Cool and put into a previously baked shell. Serve topped with whipped cream. This makes a 9-inch pie.

—Mrs. W. M. Chamberlain

MINCE MEAT

3 pints (4½ lbs.) chopped lean meat
5 pts. chopped apples
1 pt. molasses
1 pt. vinegar
1 pt. syrup
2 pts. (2 pkgs.) raisins
1 pt. (¾ lb.) chopped suet
4 pts. sugar
2 tbsp. each of all kinds of spices
Good tbsp. salt
Little black pepper

When using in pie, add 1 tbsp. brandy to a pie, or peach pickle juice is very good, but use more. Makes about 6 quarts.

—Mrs. Perry

MARSHMALLOW MERINGUE

¼ lb. marshmallows
1 tbsp. milk
¼ tsp. vanilla
2 egg whites
¼ tsp. salt
¼ cup sugar

Place marshmallows and milk in sauce pan; cook over low heat, stirring lightly until marshmallows are melted down to about ½ their original size. Remove from heat; add vanilla extract and continue folding until mixture is smooth yet light and spongy. Beat egg whites until stiff; add salt and sugar slowly, beating constantly. Carefully fold in slightly warm marshmallow mixture. Pile on pie, pudding or cake. Place under broiler 3 inches from heat for 30 seconds, or until meringue is light brown.

—Helen Snavely

COOKIES

BROWNIES

2 cups brown sugar
1 cup butter
¾ cup chocolate
½ tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon
½ tsp. mace
1 tsp. vanilla
1 cup raisins
1 cup walnuts
2 well beaten eggs
1 cup rolled oats
2/3 cup milk
2½ cups flour

Mix in order given. After creaming butter, sugar and chocolate. Drop by tsps. on butter tin and bake. Makes 90 to 100.

GOOD GOOD COOKIES

¾ cup shortening
1 cup brown sugar and
Cream together.
2 cups flour
1 tsp. soda
2 cups H-O oats
Vanilla

Put ½ of above mixture on bottom of pan covered with any jam you like, and ground nuts. Put on rest of mixture. Bake slowly 40 min. Sprinkle powdered sugar over.

—Lena Yolo

MERINGUES OR KISSES

3 egg whites
1 cup sugar
1 tsp. lemon flavoring
1 tsp. almond flavoring

Beat egg whites until stiff; add ¾ cup sugar gradually, 1 tbsp. at a time; fold in remaining sugar, add flavoring; bake on wax paper at 250 deg. for 45 minutes.

—Mildred J. Burton

ICE BOX COOKIES

1 cup shortening (butter or Snowdrift)
2 cups brown sugar
2 eggs
1 level tsp. soda
½ tsp. salt
1 cup hopped nuts
3½ cups flour

Cream shortening and sugar. (If Snowdrift is used, a little salt should be added). Add eggs; continue to beat; sift flour, salt and soda three times and add, with the nuts, to the first mixture. Pack in an oblong cake tin to mold. Leave overnight in refrigerator. Turn out on a board and slice as thin as possible. This makes 5 dozen.

—Mrs. W. F. Deakin

DATE SQUARES

¾ lb. dates
½ cup sugar
Juice 1 lemon
Pinch of salt
½ cup water

Dice dates, add water and cook until tender; add sugar and continue to cook until mixture is clear. Add lemon juice and salt; cool.

1½ cups quick rolled oats
1½ cups flour
1 cup brown sugar
¾ cup butter
½ tsp. soda
⅛ tsp. salt

Mix these ingredients as for pie crust. When blended place a little

more than half in the bottom of 9-in. square pan which has been well buttered. Press just lightly; cover with date paste and sprinkle with remaining crumb mixture, again pressing lightly. Place in a moderate oven and bake 25 min. Cool and cut in squares.

DREAM BARS

Part I—
½ cup butter
½ cup brown sugar
1 cup flour

Mix together to crumbly mass and pat into a large flat pan. covering the bottom. Bake for 10 min. at 375 deg. Cool.

Part II—
2 eggs
1 cup brown sugar
2 tbsp. flour
1 tsp. vanilla
½ tsp. salt
1 tsp. baking powder
1½ cups cocoanut
1 cup chopped nuts

Beat eggs, vanilla and sugar together. Mix flour, salt, baking powder and sift over cocoanut and nuts, then add to egg mixture. Pour into baked crust, spreading evenly; bake at 375 deg. for 20 min. Cool and cut into bars.

The above may be frosted with the following:
1½ cups powdered sugar
2 tbsp. butter
2 tbsp. orange juice

Then if liked, sprinkle with finely chopped nuts or cocoanut. Cut bar before too cold.

—Ernestine Newton

DROP COOKIES

1 cup butter
1 cup brown sugar
2 large eggs
1¾ cups flour
1 tsp. soda dissolved in
1 tbsp. water
1 tsp. cinnamon
1 tsp. ginger, scant
1 tsp .salt
1½ cups rolled oats
1 cup cocoanut
1 cup raisins
1 cup walnuts

Cream butter, sugar and add eggs; sift flour, salt and spices and mix with oats, raisins and nuts; add to sugar mixture; add soda and cocoanut. Mix thoroughly. Drop on greased cookie sheet and bake in moderate oven (350 deg.) about 15 min. Makes about 50 cookies.

—Mrs. Will Towson

CORNFLAKE MACAROONS

2 eggs whites well beaten
1 cup sugar
1 cup cocoanut
2 cups cornflakes

Mix whites and sugar; add remaining ingredients; bake in greased tin in moderate oven. Let cool before removing from pan.

—Elsie Thompson

NUT SHEET

1 cup ground nuts
1 cup bread crumbs
1 cup sugar
2 eggs

Mix and pour into greased tin so that it will make a thin sheet. Bake until brown and when done cut into 3-inch squares.

—Mrs. W. O. Cole

ENGLISH DROP CAKES

2 cups brown sugar
2 eggs
1 tsp. soda
1 tsp. cinnamon
1 tsp. allspice or cloves
1 cup dates
1 cup shortening
1 cup cold coffee
1 tsp. baking powder
1 tsp nutmeg
1 cup raisins
1 cup nut meats
3½ cups flour

Drop from spoon on greased baking sheet and bake in hot oven 12 to 15 minutes.

—Nette M. Crowe

ALMOND COOKIES

¾ cups butter
¾ cups sugar
1 unbeaten egg
½ tsp. vanilla
¼ tsp. salt
½ cup blanched almonds ground fine
1½ cups sifted flour

Cream butter and sugar until fluffy; add egg, vanilla and salt; add almonds and beat thoroughly; add flour, a small amount at a time; blend thoroughly. Drop from teaspoon onto greased baking sheet and bake in moderate oven (375 deg. F.) about 15 min. Makes 45 cookies.

—Mary Rose Tate

CARAMEL RICE CRISP

½ cup honey
¾ cup sugar
½ cup water
4 tbsp. butter or margarine
⅛ tsp. soda
6 cups crisp rice cereal

Combine honey, sugar and water; stir until sugar dissolves; cook to hard ball stage (250 deg.); add butter and continue cooking to 270 deg. Remove from heat, add soda and stir. Pour over cereal and stir with a fork to coat every grain. Form in small balls. 4 dozen.

—Nancy Beeman

ANISE CAPS

4 eggs
2 cups sifted flour
2 cups sugar
Salt
Anise seed

Beat eggs and sugar over a very low flame and beat until cold; add 2 cups sifted flour, salt and anise seeds to taste. Drop on a cookie sheet with teaspoon. Let stand 2 hours or longer and bake in moderate oven. The flavor of these improve if left in cookie jar a week.

—Georgiabel Werner

CHERRY TIMBALES

½ cup shortening
¼ cup sugar
1 egg yolk, beaten
1 tbsp. grated orange peel
1 tsp. grated lemon peel
1 tsp. lemon juice
1 cup cake flour
⅛ tsp. salt
1 egg white slightly beaten
½ cup chopped walnuts
9 candied cherries

Cream shortening and sugar; add egg yolk; peel and lemon juice; mix well; stir in flour and salt; chill until firm; mold into small balls

about ½ inch in diameter. Dip in egg white and roll in nuts. Place on greased cookie sheet. Press ½ of a candied cherry in center of each cookie. Bake in moderate (325 deg.) oven for 20 min. 18 cookies.

—Jean Chandler

FOUR O'CLOCK DATES

½ cup peanut butter
1 cup sliced dates
¾ cup powdered sugar
2 egg whites unbeaten

Place all ingredients in mixing bowl and stir until well blended. Drop by teaspoonful onto oiled baking sheet. Bake at 350 deg. for 15 to 18 min. Makes 18 cookies.

—Jean Chandler

ROLLED OATS COOKIES

1 cup sugar
½ cup molasses
1 cup sortening
2 beaten eggs
¼ cup sweet milk
2 tsp. cinnamon
1 tsp. nutmeg
½ tsp. soda
1½ cups flour
1 cup chopped nuts
3 cups rolled oats

Mix ingredients in order given: melt shortening before adding; sift soda, spices with flour. Drop by teaspoons on greased cooky sheet. Bake in 350 deg. oven until brown.

—George C. Linn, Jr.

ICE BOX BUTTERSCOTCH COOKIES

2 cups brown sugar
1 cup butter
2 eggs
1 tsp. baking powder dissolved in 1 tbsp. hot water
2 tsp. baking powder
1 tsp. vanilla
3¼ cups flour
1 cup walnuts

Mix all ingredients and shape into 1 or 2 rolls. Let stand in ice box over night. Slice and bake in moderate oven about 6 minutes.

—Mrs. A. G. Tucker

FILLED COOKIES

1 cup sugar
2 tbsp. cornstarch
1 tsp. cinnamon
4 tsp. lemon juice
1½ cups seedless raisins
1 cup water
1 cup chopped nuts

Cook in double boiler until thick. Cool and add 1 tsp. vanilla and chopped nuts.

1 cup brown sugar
1 cup white sugar
½ cup butter
½ cup Spry
3 eggs
5 cups flour
½ tsp. salt
2 tsp. baking powder
2 tbsp. sour milk
1 tsp. soda
2 tsp. vanilla

Cream shortening, add sugar and beaten eggs; add soda to sour milk. Sift dry ingredients and combine all together to make a stiff dough. Roll out on lightly floured board. Cut dough in rounds. Use two rounds and 1 tbsp. filling for each cookie. Press edges together. Bake at 350 degrees for 20 minutes.

—Mrs. George W. March

CHERRY COOKIES

½ cup shortening
¼ cup sugar
1 egg, separated
1 tbsp. grated orange rind
1 tbsp. lemon juice
1 cup cake flour
⅛ tsp. salt
½ tsp. vanilla
½ cup chopped nuts
Candied cherries

Cream shortening and sugar; add beaten egg yolk, vanilla, orange, rind and lemon juice; mix well; stir in flour, salt. Beat until smooth. Chill until firm. Mold into ½ inch balls; dip in egg white slightly beaten, then in nuts; press a piece of cherry on top. Bake in 325 deg. oven for 20 minutes. Makes 33 cookies.

—Mrs. Charles Thorp

PECAN COOKIES

1½ cups brown sugar
½ cup shortening
3 eggs
2 tbsp. sour cream
2 tsp. vanilla
1 tsp. soda
1 tsp. cream tartar
2½ cups flour
1 cup chopped dates
1 cup chopped pecans
Pinch salt

Cream shortening and sugar together well; add eggs 1 at a time; add cream, soda, salt; sift cream of tartar with flour; add the mixture; sift part of flour over nuts and dates before adding them to the mixture. Bake in 375 deg. oven for 12 to 14 minutes. Before baking place a half nut on each cookie.

—Mrs. Ralph Schaefer

UNCOOKED COOKIES

2 cups sugar
2 whole squares bitter chocolate
1 cup cream

Cook together until a very soft ball in cold water. (Don't overcook.)

Three cups graham crackers (rolled fine), ¾ lb. marshmallows, cut in large pieces, 1 cup nut meats. Fold together and pour cooled chocolate mixture over it. Put in greased pyrex dish and let stand until cold. Cut in small squares.

—Cora M. Isenberger

DROP CHOCOLATE COOKIES

½ cup butter
1 cup brown sugar
½ cup sour milk
½ tsp soda dissolved in a little hot water
Vanilla and nut meats
2 sqs. bitter chocolate (melt and cool)
1 egg
1½ cups flour
Salt

Cream butter and sugar; add beaten egg, then chocolate; fold in flour, salt alternately with soda and buttermilk; add nuts in small amount of flour; drop on cookie sheet and bake in moderate oven.

—Cora M. Isenberger

CHOCOLATE ICE BOX COOKIES

2/3 cup shortening
1½ cups sugar
1 egg
2 sqs. bitter chocolate
1/3 cup milk
2 tsp. baking powder
2½ cups flour
Salt, vanilla, nuts

Cream shortening and sugar; add beaten egg; melt chocolate and

cool; then mix with creamed mixture; sift flour, salt, baking powder and add with milk, vanilla and nuts. Form in mold, ice box over night. Slice and bake in hot oven.

—Cora M. Isenberger

FILLED COOKIES

Cream 2 cups brown sugar and 1 cup shortening; add 3 eggs, one at a time, and beat; sift together 4 cups flour, 2 tsp. cinnamon or 1 each of nutmeg and cinnamon; 1 tsp. soda and ½ tsp. salt; add to above. Divide mixture in half, roll each half out on floured board, spread with filling, roll like jelly roll. Put in ice box over night. Slice thin and bake in medium oven. Filling:

1 cup dates
½ cup chopped nuts
½ cup sugar
½ cup water
Cook until thick

OLD FASHIONED BUTTERMILK COOKIES

1 cup shortening
1½ cups sugar
2 eggs
1 cup buttermilk
1¼ tsp. soda
1¼ tsp. baking powder
1 tsp. nutmeg
1 tsp. lemon extract
4 or 5 cups flour

Cream sugar and shortening together; add eggs, one at a time, and beat well; dissolve soda in buttermilk; mix flour, baking powder and nutmeg together, then add alternately to the creamed mixture with milk; add more flour if necessary to make dough stiff enough to handle; toss part of the mixture on a slightly floured board and roll to about ¼ inch thickness, cut with a large cookie cutter and sprinkle with sugar. Bake at 450 deg. for 8 or 10 minutes.

—Josie White

GRAPENUT FLAKES COOKIES

1 cup water
1 cup raisins
1½ cups flour
1 tsp. baking powder
½ tsp. salt
1 tsp. cinnamon
½ cup shortening
1 cup brown sugar
2 unbeaten eggs
1 cup nuts
2 cups grapenut flakes

Cook raisins in water 10 min.; cream butter and sugar; add eggs one at a time, beating well after each; add flour sifted with salt, baking powder and cinnamon alternately with liquid from raisins. Add raisins, nuts and flakes. Drop from teaspoon on ungreased pan. Bake 10 to 12 minutes at 350 degrees.

—Lorena W. Hubbard

FUDGE BARS

1 lb. brown sugar
3 eggs
1 cup flour
¼ tsp. soda
¼ tsp. baking powder
Salt to taste
½ tsp. vanilla
1 cup broken walnuts

Beat eggs well and add all ingredients and mix well. Bake in 9x12 pans at 375 deg. for 25 min. Let cool and cut in squares. They will fall and that will be what they should do. It makes them chewy.

—Mabel Cole

DATE COOKIES

Pan 10x12 inches. First layer:

¾ cup sugar
½ cup butter—creamed together; add
2 egg yolks
1½ cups flour
2 tsp. baking powder
1 tbsp. vanilla

Put in pan, will cover bottom nicely. Second layer: Cover first mixture with chopped dates. Third layer:

2 egg whites, beaten stiff
1 cup brown sugar
1 cup cocoanut
1 cup chopped walnuts

Cover over first and second layers and cook until done at 350 to 375 deg. for 20 or 25 minutes.

—Ann Smethers

NUT WAFERS

2 beaten eggs
1 cup brown sugar
1 cup flour
½ tsp. baking powder
¼ tsp. salt
1½ cups chopped nuts

Beat eggs, add sugar, flour, baking powder and salt. Add nuts last. Drop on greased pan, about ½ tsp. of batter to each wafer. Bake in moderate oven.

—Mrs. Louis F. Vaile

OATMEAL COOKIES

2 eggs
1 cup white sugar
1 cup brown sugar
2/3 cup shortening
1 cup raisins
1 cup currants
1 tsp. soda
3 cups oatmeal
2 cups flour
1 tsp. vanilla

Mix eggs, sugar and shortening, soda and vanilla; then add flour, oatmeal, currants and raisins. (Do not add any other moisture). Mix well and form in long rolls. Let stand over night. Cut in slices and bake. The longer they stand after they are baked, the better.

—Mrs. Gladys King

CHRISTMAS NUGGETS

3 cups flour
2 tsp. baking powder
½ tsp. cinnamon
¼ tsp. salt
1¼ cups brown sugar
½ cup shortening
3 eggs
1 tsp vanilla
½ cup raisins or currants (not both)
½ cup chopped mixed candied peels
1 cup chopped nuts
1 tbsp. milk

Sift together first four ingredients, add sugar, add shortening and mix in with fork; add unbeaten eggs and flavoring, mix well; add fruit, nuts and milk. Drop by teaspoonfuls on greased baking sheet and bake in moderate oven (375 deg.) about 10 to 12 minutes. This recipe makes about 5 dozen cookies.

—Josephine Ellison

CHOCOLATE CHIP COOKIES

Cream ½ cup butter (or substitute) with 6 tbsp. granulated sugar and 6 tbsp. brown sugar; add 1 egg beaten whole, add ½ tsp. soda,

1 cup and 2 tbsp. sifted flour and ½ tsp. salt, which have been sifted together; add a few drops of hot water; mix well together. Lastly, add 1 cup chopped nuts and ½ cup chocolate chips, flavor with ½ tsp. vanilla. Drop by teaspoons on greased cookie sheet and bake 10 to 12 min. in 375 deg. oven.

—Aunt Hettie

PEANUT BUTTER COOKIES

1 cup brown sugar
1 cup white sugar
1 cup shortening
1 cup peanut butter
2 eggs
2 scant tsp. soda
3 cups flour
Pinch of salt

Cream sugars and shortening; add eggs, add peanut butter, mix in flour, soda and salt; make small balls, put on baking sheet and press flat with fork.

—Mrs. J. V. Mix

SUGAR COOKIES

1 cup sugar
1 cup butter
3 cups flour
2 eggs
1 tsp. vanilla
1 tbsp. water
1 tsp. baking powder

Cream butter and sugar, add beaten eggs and water, then dry ingredients sifted together. This will make dough stiff enough to roll and cut with cookie cutter. 375 deg. oven.

—Gladys Bolter

ROCK COOKIES

1 cup sugar
½ cup butter
2 eggs
1 tsp. soda, dissolved in
½ cup water, scant
1 tsp. cloves
1 cup chopped raisins
1 cup chopped nuts
1¾ cups flour or enough for stiff batter
1 tsp. cinnamon

—Mrs. Ralph Schaefer

WALNUT WAFERS

1 cup brown sugar
1 cup flour
1 tsp. salt
½ cup butter
2 eggs
2 cups walnuts
½ cup molasses, scant

Drop from knife on buttered pan and bake.

—Rae Talbot

WHEATIES COCOANUT COOKIES

1 cup shortening (½ lard and ½ butter)
2 cups sugar (1 white and 1 brown)
½ tsp. baking powder
½ tsp. salt
2 eggs
2 cups flour
1 tsp. soda
½ tsp. vanilla
2 cups wheaties
2 cups cocoanut

Roll wheaties very fine. Cream shortening and sugar; add beaten

eggs and cocoanut; sift flour, salt, baking powder and soda; add wheaties last; roll into small balls and bake in quick oven.

—Mrs. Louis F. Vaile

COCOANUT KISSES

4 egg whites, well beaten
½ lb. powdered sugar
½ lb. shredded cocoanut

Beat well and drop on buttered pan. Bake in moderate oven.

—Leila McKevitt

BUTTER COOKIES—To Be Made With Cookie Press

¾ lb. butter
3½ cups flour
1 tsp. vanilla
1 cup sugar
1 egg

Mix thoroughly and put through cookie press.

—Willa Schaefer

CHOCOLATE KISSES

3 stiffly beaten egg whites
1 cup sugar
Pinch of salt
1 cup chopped nuts
1 cup ground chocolate
Few drops vanilla

Drop by tsp. in buttered pans. Bake slowly.

—Willa Schaefer

FUDGE SQUARES

¾ cup chocolate
1 cup melted butter
1 cup sugar
2 eggs
½ cup flour
1 tsp. vanilla
½ cup nuts

Mix chocolate and butter together and then add the rest. Put into greased baking pan; bake 20 min.. in moderate oven. Cut in squares and cool.

—Mrs. Roy G. Strum

FROSTED COOKIES

1½ cups shortening
1 cup white sugar
2 eggs
½ tsp. salt
1½ cups pastry flour
1 tsp. baking powder
½ tsp. vanilla
Frost with—
1 cup light brown sugar
1 egg white
1 cup chopped nuts

Cream shortening and sugar; add beaten eggs and sifted dry ingredients; add vanilla and mix ingredients well. Spread batter as thin as possible on greased baking sheet. Remove lumps from brown sugar; beat egg white until stiff; fold in sugar; spread on cookie batter; sprinkle nuts over top; bake in moderate oven (325 deg. F.) 30 minutes. Cut in squares.

Mrs. Walter Brehme

ORANGE GUM DROP COOKIES

4 eggs beaten separately
2 cups brown sugar added to yolks
1 tbsp. orange juice
1½ cups flour
½ tsp. salt
1 tsp. cinnamon
¾ cup chopped nuts
½ lb. orange, sliced and cut up

Mix together and fold in beaten whites; bake in shallow pans and when done frost as follows: Grated rind of 1 orange; 3 tbsp. orange juice, 1 tbsp. soft butter, powdered sugar. After frosting has set, cut in small squares. Delicious.

LEMON BISQUE

1 can evaporated milk
1 pkg. lemon flavored gelatine
1¼ cups boiling water
1 cup honey
⅛ tsp salt
3 tbsp. lemon juice
2½ cups vanilla wafers crushed to crumbs, or graham cracker crumbs
Grated rind of 1 lemon

Thoroughly chill can of milk in cracked ice or in refrigerator over night; chill bowl and egg beater; dissolve gelatine in boiling water; add honey, salt, lemon juice and rind when it has congealed slightly, beat milk until stiff and whip gelatine mixture into it. Spread half the crumbs in a large pan (10x13) and pour lemon mixture over it. Top with remaining crumbs set in refrigerator to chill (approximately 4 hours). Can be served plain or with whipped cream. Serves 16.

—Ann Smethers

ICE BOX DATE ROLL

24 graham crackers rolled to crumbs
24 marshmallows cut in small pieces
1 cup chopped nuts
1 lb. dates cut in small pieces

Mix together and moisten with enough cream or top milk to hold together. Make into a roll and wrap in wax paper. Put in refrigerator for 24 hours. Slice and serve with whipped cream.

—Mrs. H. S. Bonnermort

CRANBERRY DUFF

2 cups cake flour, sifted once
4 tbsp. baking powder
1 tsp. salt—sift all together again.
2 tbsp. butter cut into dry mixture and added slowly
¾ cup cold, rich milk

Combine 2 cups sugar, 1 tbsp. lemon juice, rum or sherry, 4 cups cranberries, mix all together; turn into buttered mold and steam from 45 min. to 1 hour. Serve hot with hard sauce.

—Helen Goodwin Uhl

PUDDINGS

CHOCOLATE SUNDAE PUDDING

(As easy to make as it is good to eat)

1 cup sifted all purpose flour
2 tsp. baking powder
½ tsp. salt
2 tbsp. ground chocolate
¾ cup sugar
½ cup milk
½ cup chopped walnut meats
2 tbsp. melted butter
1 tsp. vanilla

Topping—
¼ cup white sugar
½ cup brown sugar
3 tbsp. ground chocolate
¼ tsp. salt
1 tsp. vanilla
1 cup boiling water

Sift flour, baking powder, salt, ground chocolate and sugar into mixing bowl; add milk, nuts, butter, vanilla and blend well. Pour mixture into greased casserole. For the topping combine white sugar, brown sugar, ground chocolate, salt and vanilla evenly over the first mixture. Pour boiling water over all. Do not stir. Bake in moderate oven (350 deg.) for 1 hour. A crust will form on top with a fudge layer below. Serve hot with plain or whipped cream.

—Nelle Roulund

LEMON CAKE TOP PUDDING

1 cup sugar
2 tbsp. butter
5 tbsp. lemon juice
3 egg yolks
1½ cups milk
3 tbsp. cake flour

Cream sugar and butter, add lemon juice, egg yolks and blend in the flour; add milk and stiffly beaten egg whites (3) last. Bake in buttered dish 30 minutes in moderate oven (350). Should be slightly brown on top. Serve with plain or whipped cream.

—Nelle Roulund

PERSIMMON PUDDING

1 cup persimmon pulp
1 cup sugar
1 cup flour
½ cup milk
½ tsp. salt
1 tbsp. melted butter
2 tsp. soda
½ tsp. cinnamon
½ cup chopped walnuts
½ tsp. vanilla

Bake in slow oven about 1 hour. Serve warm with sauce as:

½ pt. whipping cream
2 egg yolks
1 cup powdered sugar
Beat well until foamy

—Winifred Bell

BROWN SUGAR PUDDING

1 cup brown sugar
2½ cups water
2 tbsp. butter
1 cup sifted flour
2 tsp. baking powder
½ cup white sugar
½ cup raisins
¼ tsp. salt

Combine brown sugar and 2 cups water and boil 10 minutes; add butter and turn into buttered baking dish. Combine white sugar, flour, salt, baking powder and ½ cup water and raisins. Pour this batter over syrup but do not stir. Bake 25 min. in hot oven (400 deg.) Serve hot or cold with cream.

—Bess Higson

CARROT PUDDING

2 cups sugar
2 cups raisins
2 cups grated carrots
2 cups grated potatoes
2 cups flour
¾ cup butter
2 cups nuts
2 tsp. cinnamon
2 tsp. cloves
2 tsp. nutmeg
2 tsp. soda mixed with potatoes

Cream butter and sugar; add flour and spices, nuts, raisins; then add grated cheese and last the potatoes, soda. Steam 3 hrs. in 4 cans.

—Mrs. Russell Beelard

SAUCE FOR CARROT PUDDING

Cream ½ cup butter and 1 cup powdered sugar thoroughly, put over hot water and stir in whites of 2 eggs beaten stiff; cool and add 2/3 cup whipped cream, pinch of salt and 1 tbsp. vanilla.

—Gladys Bolter

COCOANUT COOKIE PUDDING

2 cups milk
3 eggs
½ cup sugar
1 tbsp. gelatine
18 cocoanut macaroons
1 tsp. vanilla

Dissolve gelatine in 4 tbsp. cold water; heat milk and add beaten egg yolks and ½ cup sugar; add gelatine and bring to boil; then remove from fire and add beaten egg whites and vanilla. Pour over 18 cocoanut macaroons. Serve with whipped cream when cold.

—Willa Schaefer

JELLO PUDDING

1 pkg. strawberry jello
2 cups hot pineapple juice
1 pt. vanilla ice cream
1 small can drained crushed pineapple

Dissolve jello in hot pineapple juice; let stand until cool; add ice cream and drained pineapple; fold in the ice cream and pineapple until the ice cream melts and mixture thickens. Place in sherbet glasses, or can be put in square pan and cut.

—Glyde G. Penaluna

CARROT PUDDING

1 cup grated raw carrots
1 cup grated raw potatoes
1 cup sugar
1 flat tsp. baking soda
1 flat tsp. cloves
1 flat tsp. allspice
1 flat tsp. cinnamon
1 tsp, nutmeg
2 tbsp. ground chocolate
Melted butter size of egg
1 cup flour or more if batter not thick enough

Mix all ingredients thoroughly, pour into containers and steam for 4 hours. Serve with any sauce or whipped cream.

—Mrs. R. S. Lurvey

NABISCO DESSERT

¾ lb. Nabiscos
½ cup butter
2 eggs
2 cups powdered sugar
10c can crushed pineapple
10c can maraschino cherries
½ pint cream, to whip
½ cup pecan nuts

Grind nabiscos and use half on the bottom of pan. Cream butter,

then cream butter and sugar together, add unbeaten eggs, beat all together until smooth—it will look like a soft custard frosting. Spread over the crumbs in dish. Whip cream stiff then add pineapple, ground nuts and cherries; cut into rather small pieces, spread this over the butter and sugar mixture. Cover with remaining crumbs. Then put this in the ice box for 24 hours before serving. Whip more cream, flavor with sugar and very little vanilla and drop on top of the squares you cut for each serving and a cherry in center of cream adds to appearance. This will serve 12 if your pan is 11 or 11½ inches long and 7 inches wide.

—Edna Schaefer

CHOCOLATE BREAD PUDDING

2 cups dry bread crumbs
4 cups scalded milk
3 eggs
½ tsp. salt
½ tsp. nutmeg
1/3 cup cocoa
2/3 cup sugar

Put bread, milk and cocoa in bowl; add 1 tbsp. butter; beat eggs, sugar and salt; blend all ingredients and pour into pudding dish; bake in slow oven about 40 min. placing dish in hot water.

—Margaret Beelard

WHIPPED CREAM SAUCE

½ cup powdered sugar
2 egg yolks
1 pt. whipped cream
1 tsp. vanilla

Stir until smooth, add whipped cream and vanilla.

—Helen A. Wolff

ORANGE SAUCE

1 tbsp. cornstarch, moisten with cold water, add 1 pint boiling water; boil until clear; add 1 cup sugar, rind and juice of 2 oranges and butter size of large walnut.

—Helen A. Wolff

SHERRY WINE GELATINE

1½ tbsp. gelatine
1/3 cup cold water
2/3 cup sugar
1 cup boiling water
½ cup sherry wine
1/3 cup orange juice
3 tbsp. lemon juice

Mold in individual molds or large one.

—Willa Schaefer

CARROT PUDDING

1 cup grated raw carrots
1 cup grated raw potatoes
1¼ cups brown sugar
1½ cups flour
1 tsp. nutmeg
1 cup raisins
1 cup chopped nuts
½ butter or substitute
1 tsp. salt, cinnamon
1 tsp. cloves
1 tsp. soda dissolved in
¼ cup warm water

Mix in order named; pour into greased mold and steam 3 hours. Unmold and serve warm with hard sauce.

—Lorena W. Hubbard

MRS. STEIGER'S PUDDING SAUCE

1½ cups sugar
½ cup butter
1 egg
2 tbsp. milk
½ cup sherry wine

Cook in double boiler ½ hour, stirring constantly.

BAKED CHOCOLATE PUDDING

3 tbsp. butter
3 tbsp. flour
1 cup milk
2/3 cup ground chocolate
½ tsp. cinnamon
3 eggs
½ cup sugar
1 tsp. vanilla
Pinch of salt

Melt butter, stir in flour and chocolate, add milk and cook until thick; beat egg yolks and sugar together well, then add salt and vanilla. Add cooked custard to this and fold in stiffly beaten egg whites. Bake about 30 minutes in moderate oven in a pan of hot water. Serve with whipped cream.

—Mrs. George Gilpatric

PINEAPPLE JELLO DESSERT

1 pkg. lemon jello dissolved in 1 cup hot water
1 can crushed pineapple

When partly set beat into this above mixture: 1 qt. of vanilla ice cream. Put into sherbet glasses and place in refrigerator. This can be made the day ahead, it makes about 15 sherbet glasses.

—Daisy Baker

JELLO PUDDING

1 pkg. jello (raspberry, strawberry or lemon)
¾ cup sugar
1 cup hot water
½ cup lemon juice

Mix jello and other ingredients until dissolved; let cool, add 1 can milk which has been whipped. Line pan with cooky crumbs, pour mixture over it then sprinkle top with crumbs.

—Ann Bradley

DATE ROLL

25 crushed graham crackers
1 pkg. chopped dates
¾ lb. marshmallows
1 tsp. vanilla
1 cup chopped nuts
¾ cup orange juice

Combine all of the ingredients, saving ½ cup cracker crumbs. When well mixed shape into a roll about 2 in. and roll in crumbs. Let stand over night in refrigerator. Cut into thin slices and serve with whipped cream.

—Mrs. Roy G. Strum

DATE PUDDING

1 cup brown sugar
2 tbsp. flour
2 tsp. baking powder
1 lb. dates
2 eggs
1 cup nut meats

Mix dry ingredients together first, then add the eggs, dates and nuts. Bake in slow oven 30 minutes. Serve with whipped cream.

—Nette M. Crowe

UPSIDE DOWN COBBLER

1 cup flour
1 cup sugar
¼ cup butter
½ cup milk
2 tsp. baking powder
⅛ tsp. salt
No. 2 can drained berries
1 cup juice

Cream butter and ½ cup sugar, add milk and dry ingredients. Pour into greased baking dish. Pour fruit over this and remainder of sugar. Then pour juice over all. Bake about 45 min. in 375 deg. oven.

—Jessie M. Chander

ENGLISH TOFFEE CREAM

¼ pt. whipped cream
1¾ cups milk
1 cup sugar
2 eggs, separated
1 tbsp. gelatine
¼ cup water
Pinch of salt
Vanilla

Soak gelatine in water, set over teakettle until dissolved. Add warm milk, add yolks mixed with sugar, salt and vanilla. When it begins to set, add well beaten whites. When more firmly set, add whipped cream. Save some for the top and sprinkle crushed toffee candy over top before serving.

—Mrs. Sherman Bassford

PUMPKIN CUSTARD

½ cup light brown sugar, firmly packed
1 tsp. cinnamon
¼ tsp. ginger
¼ tsp. nutmeg
¼ tsp. salt
¾ cup granulated sugar
1½ cups strained or canned pumpkin
2 tsp. melted butter or substitute
4 eggs, beaten slightly
1½ cups thin cream

Add brown sugar, granulated sugar, spices and salt to the pumpkin, mix well. All butter or substitute and the eggs, and again mix thoroughly. Stir in cream. Fill well oiled individual molds. Set them in pan of hot water. Bake in moderate oven (350 deg.) for about an hour, or until the blade of a knife inserted will come out clean. Unmold while hot, or allow to cool and set the molds in very hot water just before unmolding. Serve hot or cold. Serves eight.

—Miss Eager

STRAWBERRY OR PINEAPPLE CREAM ROLL

7/8 cup (about 4) eggs
¼ tsp. salt
1 tsp. baking powder
¾ cup plus ¼ cup sifted granulated sugar
¾ cup sifted cake flour
1½ tsp. vanilla
2 cups strawberries or any desired fruit

Grease cookie sheet, line with wax paper, cut ½ in. smaller than pan. Place eggs in mixing bowl; set over a smaller bowl or hot water. Add salt and baking powder and beat until foamy. While beating add the ¾ cup sugar by the teaspoonful and continue beating until thick and triple in volume. Remove bowl from hot water and quickly fold in flour and 1 tsp. vanilla. Pour into pan, spread evenly. Bake in moderate oven (350 deg.) 10 to 13 min. Should be light brown in color when done. Quickly loosen cake with spatula, turn out on slightly dampened cloth placed on two cake racks and

quickly pull off paper. When cake is cool whip the cream, fold in ¼ cup sugar and ½ tsp. vanilla. Spread on cake and sprinkle with berries, or mix fruit into the cream. With both hands start rolling up from the narrow side. Chill in ice box. Dust with powdered sugar.

—Thelma Williams

LEMON PUDDING

1 cup sugar
1 tbsp. butter
2 tbsp. flour
2 beaten egg yolks
1 cup milk
2 beaten egg whites
Grated rind and juice of 2 lemons

Mix in the order given, put in buttered dish; place dish in pan of hot water. Bake 45 min. slowly.

—Lorena W. Hubbard

GRAHAM CREAM FLUFF

1 cup pastry cream
¼ cup chocolate sprup or ground chocolate
1 tbsp. sugar
4 or 6 graham crackers (depending on consistency desired)

Whip cream until it just begins to thicken. Add chocolate syrup and sugar. Roll graham crackers until they are very fine crumbs. Stir well into cream mixture. Pile into sherbet glasses and let set in refrigerator at least 2 hours. When ready to serve, top with whipped cream. Serves four.

—Mrs. June Bolter

BAKED GLAZED APPLES

4 apples
½ cup boiling water
½ to ¾ cup sugar

Wipe apples, remove cores and portion of skin and place close together in sauce pan, peeled side down; add water, cover closely and steam until tender. Transfer to baking dish, peeled side up, sprinkle with sugar and cook until sugar is dissolved, basting with ¼ cup liquid in which they were steamed.

—Lucille Wykoff

CHOCOLATE SUNDAE PUDDING

1 cup sifted flour
2 tsp. baking powder
½ tsp. salt
2 tsp. ground chocolate
2/3 cup sugar
½ cup milk
½ cup chopped nuts
2 tbsp. melted butter
1 tsp. vanilla

Topping—
¼ cup white sugar
½ cup brown sugar
3 tbsp. ground chocolate
¼ tsp. salt
1 tsp. vanilla
1 cup boiling water

Sift flour, baking powder, salt, chocolate and sugar into mixing bowl; add milk, nuts, butter and vanilla; blend well. Pour mixture in a greased casserole. For the topping combine the white and brown sugar, chocolate, salt and vanilla, spread evenly over the first mixture. Pour the boiling water over all. Do not stir. Bake in 350 deg. over for 1 hour. A crust will form on top with a fudge layer below. Serve hot, plain or with whipped cream.

—Sallie Miller

MARSHMALLOW PUDDING

25c marshmallows, pink and white
1 pint cream
2 bananas
4 slices pineapple wiped dry
1 cup chopped walnuts

Cut marshmallows up fine in cream and let stand for about three hours. Stir real often to dissolve. Just before serving add fruit, cut fine, and nuts. Serve with chopped nuts and cherries on top with plain cookies.

—Mrs. T. C. McDaniel

MARSHMALLOW TRIFLE

24 marshmallows
24 ladyfingers
24 macaroons
½ cup sherry wine
2 env. Knox gelatine
¼ cup cold water

Break marshmallows, macaroons, add wine and soak over night. Add 1 cup boiling water and ¾ cup sugar to dissolved gelatine. When it begins to set stir in 1 pint whipped cream. Add soaked mix.

—Beulah L. McCrory

ORANGE MARSHMALLOW PUDDING

3 cups orange juice
1 lb. marshmallows

Heat orange juice and cut marshmallows into it. Chill. Serve with whipped cream.

—Doris Woods Lynch

PINEAPPLE REFRIGERATOR DESSERT

2 tsp. granulated gelatine
½ cup cold water
2 cups crushed, drained pineapple
½ cup sugar
2 tsp. lemon juice
2 9-in. layers sponge cake
2 cups whipping cream
1 pt. strawberries

Soak gelatine in cold water. Heat pineapple to boiling point and stir in gelatine. Add sugar and lemon juice and chill until mixture starts to thicken. Split cake layers and line bottom of pan about 1/3 of the cream and add to pineapple mixture. Top with another layer of cake, then remaining cake pineapple mixture. Cover top with remaining cake, place cut side down. Chill 4 hours or longer. To serve top with remaining 2/3 cup of whipped cream with 1 tbsp. sugar and ½ tsp. vanilla. Cut in squares. Garnish with sliced and sweetened strawberries. Serves nine.

—Catherine B. Kindig

SPANISH CREAM

1 env. Knox gelatine
3 cups milk
½ cup sugar
3 eggs
¼ tsp. salt
1 tsp. vanilla

Put milk in double boiler and sprinkle gelatine on top and let stand 5 min. Place over hot water, add sugar and stir until dissolved. Add salt to egg yolks and beat. Pour milk over beaten eggs slowly. Return to double boiler and cook until slightly thickened, stirring constantly. Remove from fire and add flavoring and fold lightly while hot into the stiffly beaten egg whites. Rinse molds in cold

water before putting custard into them. Place in ice box. Serve with whipped cream.

—Mrs. Ralph Schaefer

GOLDEN SAUCE FOR PLUM PUDDING

Beat 1/3 cup butter to cream; gradually add unbeaten yolks of 3 eggs, beat. Cook in double boiler. Let this stand over hot water until ready to serve. Just before serving put in beaten whites of 3 eggs. Only cook long enough to stir in whites. Remove from heat and add brandy and serve at once.

—Gladys Mundy

SAUCES

BUTTERSCOTCH SAUCE

1½ cups brown sugar
1 cup corn syrup
¼ cup butter
1 cup thin cream

Boil sugar, syrup and butter together 5 min.; add cream and boil up again for a second. Serve on ice cream. Keeps in refrigerator several days and improves with age.

—Mollie C. Clark

CHOCOLATE SYRUP

1 cup cocoa
4 cups sugar
¼ tsp. salt
1 tsp. vanilla
2 cups cold water

Put cocoa into heavy sauce pan with half of water and stir over gentle heat until mixture begins to thicken. Then add remaining water and bring to boiling point. Slowly stir in sugar and salt. Boil 3 minutes. Cool and stir in vanilla. Store in closely covered jar. Makes about 1 qt. Very nice poured over ice cream.

—Mrs. F. H. Miller

CREAM SAUCE

½ cup cream
1 cup powdered sugar
2 egg whites
2/3 cup whipped cream
Salt
1 tbsp. vanilla

Put ½ cup cream and powdered sugar in pan over hot water. Stir in egg whites beaten. Add whipped cream, salt and vanilla.

—Mrs. Gladys King

ORANGE SAUCE

1 tbsp. cornstarch
1 pt. boiling water
1 cup sugar
Juice of 2 oranges
Rind
Butter size of walnut

Moisten cornstarch with a little cold water, add boiling water. Boil until clear; add sugar, orange juice and rind and butter.

—Helen A. Wolff

PLAIN SAUCE

1 cup sugar
Butter size of an egg
2 tbsp. flour

Mix sugar and flour well and add butter; pour on boiling water and cook to desired consistency. Flavor with vanilla, lemon, brandy.

WHIPPED CREAM SAUCE

½ cup powdered sugar
2 egg yolks
1 pt. whipped cream
1 tsp. vanilla

Stir egg yolks and powdered sugar until smooth, add whipped cream and vanilla.

—Helen A. Wolff

ICES AND ICE CREAM

APRICOT SHERBET

1¾ cups apricot puree
½ cup sugar
1 tbsp. corn syrup
3 eggs whites, beaten
3 beaten egg yolks
1 cup whipped cream
2 tbsp. lemon juice

Bring puree to boil, add sugar and syrup. Boil 2 min., add egg yolks and cook until thick. Cool. Add lemon juice, egg whites and cream. Freeze rapidly. —Mrs. Frank Davisson

APRICOT CREAM SHERBET

2 cups canned apricots
1 cup cream, whipped stiff
¾ cup sugar

Run apricots through a coarse sieve or food chopper. Cover with sugar. Let stand 3 hours. Fold in whipped cream and freeze.

CRANBERRY ICE

1 qt. cranberries
2 cups water
2 cups sugar
Juice of 2 lemons

Cook cranberries in water 8 minutes, boiling hard; force through sieve; add sugar and lemon juice, then freeze.
—Mrs. Walter Schaefer

FROZEN MINT SAUCE

1 cup whipped cream
⅛ tsp. salt
¼ cup powdered sugar
3 drops oil of peppermint
Green vegetable coloring

Turn into tray to freeze. A very nice sauce to serve on chocolate pudding. —Ruth McCrory Storm

ICE CREAM SANDWICH

On each plate place a slice of sponge cake, cover with layer of vanilla ice cream and then another slice of sponge cake. Pour over this hot Butterscotch Sauce and garnish with pecan halves. Other ice cream flavors with an appropriate sauce may be used.

BUTTERSCOTCH SAUCE

4 tbsp. melted butter
1¼ cups brown sugar
2/3 cup Karo
1 cup cream

Bring Karo to boil until it forms soft ball; then add the milk.
—Mrs.Gladys King

SPONGE CAKE—to Use With Gladys King's Ice Cream Sandwich

4 egg yolks
1 cup sugar
1 tsp. lemon juice
1 cup flour
Grated rind ½ lemon
4 egg whites
½ tsp. salt

Instead of 4 eggs, 2 eggs with ¼ cup water and 1 tsp, baking

powder may be used. Beat the yolks until thick and lemon colored; add sugar and continue beating; then add flavoring and any other liquid that the recipe may call for. Beat mixture well; add salt to egg whites and beat until stiff. Sift flour, and baking powder if used, several times. Add part of dry ingredients through sifter to the yolk mixture, then add some of the egg whites. Repeat until all dry ingredients and egg whites have been added. Mix by cutting and folding the ingredients. Turn at once into un-oiled pan. Bake in moderate oven.

—Velma Fruhling

PINEAPPLE SHERBET

2 cups buttermilk
1 cup sugar
1 9 oz. can grated pineapple
1 tsp. vanilla
½ tsp. Knox gelatine
2 tbsp. water
1 stiffly beaten egg white

Combine buttermilk, sugar, pineapple and vanilla. Add gelatine softened in water. Fold in egg white. Freeze firm about 3 or 4 hrs. Stir once during freezing. Serves 4 to 6.

—Bettie Leonard

FRESH PEACH ICE CREAM

The white or strawberry peach is best. 2 cups riced peaches and juice; 1½ cups sugar. Mix well. 1 cup cream or top milk, 3 cups of milk or more cream may be added and less milk. Mix well. Put in freezing tray and freeze but not hard. When almost done take out and beat and then put back in the freezing tray until time to serve.

Orange juice with the juice of 1 lemon can also be used instead of peach for ice cream.

—Mrs. H. D. Johnson

STRAWBERRY-MARSHMALLOW ICE CREAM

1½ cups strawberries crushed and sweetened
2 tbsp. lemon juice added
½ lb. marshmallows heated in ½ cup milk over low heat until half melted

Then remove from heat and fold over and over until spongy and gradually add 1½ cups milk and the crushed berries. Put in refrigerator trays to freeze and stir several times. When firm remove and beat, then freeze again.

—Elsie Thompson

GRAPEFRUIT PEEL

Four halves of grapefruit; put on in cold water and boil. Pour off water 3 times. Cut up in small strips. 1 cup sugar, ½ cup water come to boil: pour in peel, cook down until dry and clear. Spread on platter until dry and then dip in sugar and spread on wax paper.

—Helen Hartley

ORANGE MARMALADE

1 grapefruit (optional)
1 orange
1 lemon

Quarter the fruit and shred with a sharp knife. To each measure of fruit allow 2 full measures of water. Allow to soak for 24 hours,

then boil hard for 10 min. Set aside for another 24 hours. For each cupful of fruit mixture add 1 cup sugar. At last add 1 extra cupful. Cook until it will jell. This makes 7 glasses of marmalade.

—Maud Blake

RAW RELISH

1 cup cranberries
1 orange
1 apple, cored
1/3 to ½ cup sugar
⅛ tsp. salt

Pick over berries, wash and drain. Cut orange in quarters and remove any seeds. Grind berries, apple and orange, rind and all—through food chopper, using coarse blade. Combine with sugar and salt and chill. Can be kept in covered jar in refrigerator for 1 week.

RED TART JELLY OR SAUCE

Apple juice and cranberry juice may be combined for clear jelly. Or apples may be cooked with cranberries for sauce. When cranberries are made into a strained jelly, a good deal is lost in straining out skins and seeds. A more economical use is a jellied sauce with the whole berries left in and perhaps some apple juice added to make it go farther.

UNCOOKED CITRUS RELISH

2 cored apples
1 orange and rind of ¼ orange
1 grapefruit
1 tbsp. lemon juice
¼ cup sugar

Put the apples through a food chopper, using course blade. Quarter the orange, remove seeds and put through food chopper with the rind. Peel grapefruit, remove sections from membrane and cut in small pieces. Combine with apple, orange, lemon juice and sugar. Chill over night to blend flavors. Makes three cups.

DILL PICKLES

Wash cucumbers and place in ½ gallon jars. Add to each jar 3 small red peppers and a little dill. (3 bay leaves and 3 toes garlic may be added.) Boil together 1 qt. vinegar, 3 qts. water and 1 cup salt. Pour over pickles boiling hot and seal. —Gladys Bolter

PEACH MARMALADE

10 lbs. peaches
10 lbs. sugar
½ lb. almonds
12 lemons
2 lb. can shredded pineapple

Peel and stone peaches, then weigh. Put on back of stove without water. Let them boil slowly, they will draw their own juice. Boil until soft and no lumps in it, about 1½ to 2 hours. Then add sugar and boil 1½ hours longer, add pineapple, nuts, and juice of lemons, strained. Let boil 15 minutes longer. Put in jars and seal. This amount will make 7½ or 8 quarts.

PEACH AND ORANGE CONSERVE

10 peaches
2 lemons
4 oranges
Sugar

Squeeze juice from oranges and lemons and put fruit through food chopper. Measure and add ¾ cup sugar for each cup of pulp. Simmer about 2 hours and put in sterilized jars.

—Mrs. Roy G. Strum

PICKLED APRICOTS

10 lbs. apricots
3 lbs. sugar
1 pint vinegar
6 whole cloves
3 sticks cinnamon
2 tbsp. mustard seed
¼ tsp. cayenne

Cook one jar at a time until tender when pricked with a straw.

—Mrs. Ralph Schaefer

PICKLED PEACHES

5 qts. cling peaches
1 qt. cider vinegar
1 lb. white sugar
2 tbsp. whole cloves
1 tbsp. allspice
3 sticks cinnamon
1 lb. brown sugar

Wash and peel peaches. Place spices in small cheese cloth bag. Make syrup of the white sugar and vinegar, put in spices and cook for 10 minutes. Add peaches a few at a time and cook until tender when pricked with a fork. Arrange peaches in a crock or enamel vessel. When all are done, pour boiling syrup over peaches and place spice bags on top. Cover with a layer of brown sugar. Cover and allow to stand three days. Pour off syrup and boil, then add peaches and when hot pack in sterilized jars. Care should be taken not to cook peaches until mushy. Firm freestone peaches or figs can be pickled the same way.

—Mrs. Louis F. Vaile

CHILI SAUCE

2 qts. tomatoes (about 16 med.)
2 stalks celery
2 onions
2 green peppers
2 apples
1 cup brown sugar
1 cup vinegar
2 tbsp. cinnamon
Cayenne pepper if desired
2 tbsp. salt
16 whole cloves

Peel and cut tomatoes, grind celery, onions, peppers and apples. Add other ingredients and boil until thick. Seal while hot in pt. jars.

—Bettie Leonard

SWEET DILL PICKLES

Two quarts dill pickles cut in quarters and wiped dry. Put in a crock. Cook 2 tbsp. olive oil, 2 cloves of garlic cut fine, 4 cups sugar, 2 cups vinegar, a few cloves and a stick of cinnamon. Boil 10 min.; pour over pickles and let stand a few days before bottling.

—Edna Schaefer

CHILI OR TOMATO SAUCE

Grind or chop very fine
18 med. ripe tomatoes
6 med. green bell peppers
6 med. onions
Add: 2½ cups vinegar
1 cup white sugar
1 cup brown sugar
1 tbsp. cinnamon
1 tsp. each of salt, ginger and cloves

Boil slowly for about 3 hours, or until thick. Seal while hot.

—Josie White

PEPPER RELISH

4 cups onions, 3 cups celery, 4 cups bell peppers, 3 cups red sweet peppers. Put through coarse meat grinder; measure, cover with boiling water and let stand 5 minutes. Add: ¼ cup salt, 3 cups sugar, 3 cups vinegar. Boil fast for 10 min. Seal. Makes 7 pints.

—Sallie Miller and Myrtle Linn

MUSTARD PICKLES

1 qt. cucumbers 3 in. long
1 qt. large sliced cucumbers
1 qt. sliced green tomatoes
1 qt. onions (button)
1 ripe pepper cut in bits
1 large cauliflower

Make brine and set over night, drain in the morning. Make a paste of 2 qts. vinegar, 6 tbsp. dry mustard, 1 tbsp. turmeric powder, 1 cup flour, 2 cups white sugar; mix mustard, flour, turmeric and sugar with a little of the vinegar until it forms a smooth paste, then put in all the vinegar. Put mixture over fire and stir constantly until it comes to a boil, or until paste is smooth and thick. This done, put in pickles and cook all together 5 or 10 minutes. Seal in jars while hot.

—Mrs. S. B. Watts

PEPPER RELISH

12 red peppers
12 green peppers
1 hot pepper
6 medium onions

Put all through the food chopper, pour boiling water over and let stand until cool enough to squeeze out w th the hands. Add ½ cup whole mustard seed, 2 cups sugar, 2 tsp. salt and 1 qt. vinegar. Let come to boil and seal.

—Mrs. S. B. Watts

TOMATO RELISH

12 green tomatoes
12 ripe tomatoes
3 red bell peppers
6 large onions
¼ cup coarsely ground salt

Grind all through food chopper, add salt and cook at boil for 15 min. Drain off liquid, add 1 qt. vinegar, 3 cups sugar, 1 tbsp. pickling spices in a bag; cook all together until thick; seal in jars.

Save liquid from first cooking, cook down and add a dash of red pepper. Seal in jars and use as a catsup or hot sauce.

—Minnie Noyes

CHILI SAUCE

24 ripe tomatoes
6 seeded green peppers
4 large onions
3 tbsp. salt
8 or more tbsp. sugar
¼ tbsp. allspice
¼ tbsp. cloves
¼ tbsp. red pepper
1 tbsp. mustard
1 tbsp. cinnamon
4 teacups vinegar
¼ bunch celery
Boil slowly for 2 hours

—Mrs. B. C. Eastin

DILL PICKLES

Take medium sized cucumbers, wash gently and cover with cold water; let stand in water over night. Next day wipe dry and pack

in jars, using plenty of dill between layers. To each ½ gal. jar, add 2 small red peppers or ½ large one, remove seeds—and 2 or 3 bay leaves. To 6 qts. water add 1 lb. rock salt and 1 level tsp. powdered alum. Heat the mixture to boiling point and add 1 qt. vinegar. Pour hot over cucumbers and seal air tight.

—Mrs. James R. McCrory

TOMATO CATSUP

Dice 2 qts. tomatoes (measure after dicing) Place in sauce pan with 1 red pepper, 1 small onion chopped, ½ clove garlic minced, ½ cup sugar, 1 cup vinegar, 1½ tsp. salt, ¼ tsp, ginger, ¼ tsp. cinnamon, ⅛ tsp. nutmeg. Strain through sieve and cook until thick

—Myrtle Linn

WATERMELON PICKLES

Peel watermelon rind and remove all of the red portion. The rind should be thick or it will be tough. Cut in suitable sizes for pickling. Boil in water until almost tender, drain in collander from 20 min. to ½ hour. Make a pickle of 1 cup vinegar, 4 cups sugar, 1 tsp. whole allspice, whole cloves and a few pieces of stick cinnamon; add watermelon rind and boil until tender. Seal in sterilized jars.

—Hazel L. Stratton

BREAD AND BUTTER PICKLES

1 qt. sliced cucumbers
2 small onions
1 red and 1 green pepper

Soak in salt water (¼ cup salt) 2 hours, then drain off. Boil 1 cup vinegar, ¾ cup sugar, 1 tsp. turmeric, mustard seed and celery seed, few whole cloves. Just bring to boil and put drained cucumbers in and cook 5 minutes.

—Willa Schaefer

DILL GREEN TOMATO PICKLES

Green tomatoes, stalk celery, sweet green peppers (can be omitted) garlic, 2 qts. water, 1 qt. vinegar, 1 cup salt, dill to taste. Use small tomatoes, cut or whole. Add to each quart jar a bud of garlic, 1 stalk celery and 1 green pepper, cut in fourths. Make brine of water, salt and boil with the dill 5 minutes. Pour hot brine over the pickles in the jars and seal. Need not be cooked. These will be ready for use in 4 to 6 weeks.

—Hulda Kopp

CHUTNEY

4 lbs. fruit: apples combined with peaches, plums or mangoes
2 lbs. seeded raisins
2 lbs. onions
1 lb. candied peel
2 oz. garlic
Put all of above through coarse grinder
2 lbs. brown sugar
2 tbsp. ginger (ground preserved ginger preferred)
2 tsp. cloves
2 tsp. curry powder
2 cups black molasses
2 qts. vinegar
3 tbsp. salt.

Boil, cook one-half to one hour.

—Mrs. W. H. Whitsitt

TOMATO RELISH

12 large ground tomatoes
1 large red & 1 green bell pepper, ground
4 ground onions
4 ground apples
2 tbsp. salt
1 tsp. cloves, cinnamon, ginger
3 cups vinegar
3 cups sugar

Boil 2 hours then add apples and boil another hour.

—Willa Schaefer

PICKLED BEETS

1 No. 2 can beets
½ cup sugar
½ tsp. dry mustard
¼ tsp. cinnamon
6 whole cloves
1 bay leaf
2 slices onion
1 cup vinegar

Put beets and juice in pan; mix remaining ingredients and add to beets. Bring to a boil, simmer 5 minutes. May be served hot or cold.

—Edna Schaefer

APPLE BUTTER

4 qts. prepared apples
1 qt. sweet cider
2 cups white sugar
2 cups dark corn syrup
1 tsp. cinnamon
1 tsp. allspice

Pare, core and cut apples in thin slices. Simmer cider until reduced to 2 cups; add apples and cook slowly. Stir frequently to prevent scorching. When mixture begins to thicken, add sugar, syrup and spices. Continue cooking slowly, stirring frequently, until a little dropped on a plate and cooled takes on a thick, spreading consistency. Pack in sterile jars, seal and cool. Makes 10 ½-pint jars.

—Mary Helen Daigh

PEAR PICKLES

3 cups brown sugar
1 tsp. whole cloves
Stick of cinnamon
1½ cups vinegar, dilute if strong
½ tsp. ground cinnamon
½ tsp. ground cloves

Boil vinegar and sugar, add cinnamon and cloves, which have been put in a thin bag. Place as many pears in a kettle as syrup will cover. Boil slowly until pears are tender. Seal in jars while hot.

—Mrs. Frank Davisson

TEN MINUTE STRAWBERRY PRESERVES

5 cups strawberries
5 cups sugar
½ cup lemon juice

Bring strawberries and sugar to a hard rolling boil, using a large kettle. Continue boiling hard over high heat for just 8 min., then add strained lemon juice and when it boils up in a hard rolling boil again boil just 2 minutes longer. Let cool in kettle and seal cold in hot sterilized air tight jars. This recipe cannot be doubled and must be made with an early variety of berries. For raspberry jam proceed as above, but after coming to a rolling boil, boil 10 minutes instead of 8.

—Mrs. B. K. Field

CRANBERRY JELLY

Add 1 cup water to 1 lb. cranberries; cook 10 min., then add 2 heaping cups sugar and cook about 10 min. longer. Rub through colander and pour into dish to jell.

—Willa Schaefer

ZUCCHINI SQUASH RELISH

5 lbs. unpeeled chopped squash, 2 lbs. chopped onions; sprinkle 5 tbsp. salt over then and cover with water; let stand over night; drain, cover with cold water, drain again. Add:

2¼ cups vinegar
1¼ cups sugar
1 tsp. dry mustard
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. pepper
2 tsp. celery seed

Cook ½ hour or until tender; put in jars and seal.

—Josephine Ellison

SANDWICH FILLING

6 hard cooked eggs
½ can ripe olives
1 cup sweet cucumber pickles
¼ head lettuce—chop together in chopping bowl.

Moisten with mayonnaise or sandwich spread; salt and season to taste. Enough for 1 large sandwich loaf.

—Myrtle Linn

LUSCIOUS CHICKEN SALAD SANDWICHES

Toast and butter thin slices of bread. Cover with a slice of ham and a slice of peeled tomato sprinkled with salt and pepper. Top the tomatoes with a spicy chicken salad, one that contains onions and peppers and peppy mayonnaise. On top of the salad sprinkle grated cheese. Broil this combination in a very hot oven. Serve with potato chips. This sandwich will serve as a main course for Sunday night supper.

HORNS POINT SPECIAL

1 cake cream cheese
½ cake Roquefort cheese
2 tbsp. sherry or maderia
1 tsp. Worcestershire sauce
Salt if desired
Chopped chives.
Half as much butter as cream cheese

Mix thoroughly, put on ice for several hours, spread on toast or crackers. Use as a canape.

— Mrs. F. H. Buck

CANDIES

CHOCOLATE CARAMELS

1 cup grated chocolate
2 cups brown sugar
1 cup molasses
1 cup milk or cream
Butter size of an egg

Boil until very thick, stirring constantly. Turn out on buttered plate and when cooled mark in small squares. Some prefer 1 tsp. vanilla added as flavoring.

—Helen Dewey

CHOCOLATE CARAMELS

2 cups sugar
1 cup light corn syrup
1 cup milk
1½ cups cream
3 squares chocolate
2 tbsp. butter
1 cup broken nut meats
1½ tsp. vanilla

Place all ingredients except nuts and vanilla in a sauce pan and heat until the sugar is dissolved and chocolate is melted. Cook, stirring constantly, until the mixture reaches 246 deg. F. Add vanilla and nuts. Pour into greased pan 9 in. square. When cool, invert the pan, turn mixture onto a wooden board and cut in 1 in. squares.

—Lucille Wykoff

PERSIAN CARAMELS

2 cups sugar
½ cup milk
½ cup Karo
2 tbsp. butter

Cook to 236 deg. Remove and add 2 slices candied pineapple cut fine, 10c candied cherries and 1 cup walnuts. Then stir gently until creamy. Pour into buttered pan.

—Mildred Chandler

NUT CARAMELS

1 cup brown sugar
1 cup granulated sugar
1 cup corn syrup
1 1/3 cups canned milk
½ cup butter
2/3 cup milk or cream
2 tsp. vanilla
1 cup nuts

Cook until a ball like a caramel forms in cold water. Stir constantly while cooking.

—Maurine Hurlbut

DIVINITY FUDGE

2½ cups sugar
½ cup white syrup
½ cup water
1 cup chopped walnuts
2 egg whites
vanilla

Mix sugar, syrup and water and boil until it forms a firm ball when dropped in cold water. Beat the egg whites until they are stiff. Pour half the boiling mixture into the beaten eggs, beating constantly. Return the remaining half of mixture to the stove until it forms a hard ball when dropped in water. Remove from stove and pour it slowly into the first half, beating constantly. Add walnuts and vanilla and pour on buttered pan. When cool cut in squares.

COFFEE CREAMS

2 cups sugar
1/3 cup Karo
½ cup strong coffee
2 egg whites
½ cup nuts

Cook sugar, Karo and coffee at 245 deg. Pour over beaten whites, add nuts. Pour in pan to cool.

—Mildred Chandler

DATE CANDY

2 cups white sugar
1 cup milk
1 cup stoned dates
1 cup chopped nuts

Cook sugar and milk until a soft ball forms in water. Add dates and boil up again until soft ball stage. Remove from fire and beat until stiff and add nuts. Roll on damp cloth. When cool cut in slices.

—Mrs. Roy G. Strum

FRUIT CANDY

1 lb. walnuts
1 lb. brazil nuts
1 lb. almonds
1 lb. pitted dates
1 pkg. seedless raisins
1 pkg. seeded raisins
¼ lb. lemon peel
¼ lb. citron
¼ lb. orange peel.

Put fruit through grinder twice and thoroughly mix with whole nuts. Mix thoroughly and put in pan lined with waxed paper. Put on top a wax paper then a heavy weight and let stand 48 hours.

—Mrs. Harry Thomsen

FUDGE

¼ cup butter
1 cup white sugar
1 cup brown sugar
¼ cup molasses
½ cup cream or evap. milk
2 ozs. Bakers chocolate
1½ tsp. vanilla

Melt butter. Mix together white sugar, brown sugar, molasses and cream; add this to the butter and heat to boiling point. Boil for 2½ min., stirring rapidly. Add 2 ozs. Bakers chocolate cut fine. Boil 5 minutes, stirring rapidly at first and then more slowly towards the end. Remove from fire, add vanilla, stirring constantly until thick.

—Mrs. Howard I. Burton

VELVET FUDGE

3 cups sugar
1 cup milk
¼ cup glucose
2 tbsp. butter
2 squares bitter chocolate
1 tsp. vanilla
½ tsp. salt
1 cup nuts

Place sugar, milk and glucose in deep saucepan over fire. Stir until it boils. Wipe crystals from side of pan; add chocolate and cook until a soft ball is formed when dropped in water. Remove from fire; add salt, vanilla and butter. Do not stir. When cool beat as long as possible. Add nuts. Turn into buttered pans.

—Mrs. W. M. Chamberlain

FIRST PRIZE FUDGE

2 squares chocolate
2 tbsp. butter
½ cup water
Pinch salt
1 tbsp. corn syrup
¾ cup evap. milk
½ tsp. vanilla
2 cups sugar

Cook until it forms a soft ball in water. Cool in cold water until bottom of pan is comfortable to the hand. After adding vanilla, beat until creamy.

—Nette M. Crowe

OLD FASHIONED MOLASSES CANDY

Boil together 2 cups molasses, 1 cup sugar, 1 cup milk, 1 tbsp. vinegar, 1 heaping tbsp. butter, until the mixture strings from a spoon. Remove from fire and add 1 scant tsp. soda. Let cool slightly and pull. If you like you may add chopped peanuts to this candy, having them chopped finely enough that the candy may be pulled after they are added.

—Mildred Chandler

NUT CARAMELS

2 cups sugar
2 cups white Karo
2 cups cream

Boil until it forms a soft ball in water. Add 2 cups chopped nuts and ½ tsp. vanilla. Pour into a buttered pan.

—Mrs. A. G. Tucker

PATIENCE CANDY

1 cup sugar
1 cup hot milk
2 cups sugar
Butter size of egg
1 cup cold milk
1 tsp. vanilla

Caramel 1 cup sugar, add hot milk. When thoroughly dissolved add 2 cups sugar, then cold milk and butter. Cook until a soft ball will form in cold water. Remove from stove and add vanilla. Stir until creamy, add walnuts and stir until stiff. Place on buttered dish. When cool cut in squares.

—Mrs. Ralph Schaefer

MARSHMALLOWS

1 env. Knox gelatine
1¼ cups cold water
2 cups sugar
1 tsp. vanilla
Salt

Soak gelatine in half the water for 5 minutes; cook remaining water and sugar until syrup will spin a thread: add gelatine and let stand until cool; add salt and flavoring and beat until mixture is white and thick. Pour into pan to set. Cut and roll in powdered sugar or finely chopped nut meats.

—Mrs. W. M. Chamberlain

PEANUT BRITTLE

Melt 1 cup white sugar and ½ tsp. salt; add 1 cup peanuts, pinch of soda and 1 tbsp. butter. Spread quickly as it hardens rapidly.

—Mildred Chandler

LOUISIANA PENOCHE

3 cups brown sugar
½ cup granulated sugar
¼ cup butter
1 cup thin cream
½ cup cocoanut
1 cup chopped nuts

Cook all together to the soft ball stage. Cool: add 1 cup chopped nuts and ½ cup cocoanut. Beat until very thick. Flavor with vanilla. Pour into buttered pans and cut when firm. To have a creamy mixture, it must cook before beating.

—Ruth McCrory Storm

PRALINES

Boil 7/8 cup powdered sugar, 1 cup maple syrup, ½ cup cream until it forms a soft ball in water. Beat until creamy. Add 2 cups of pecans or walnuts. Drop from spoon on buttered platter.

SOUR CREAM CANDY

1 cup sour cream
2 cups brown sugar
1 cup chopped nuts

Cook sour cream and brown sugar until a soft ball forms when tried in cold water. Remove from fire and beat until creamy. Add nuts. Pour on buttered plate.

—Mildred Chandler

FONDANT

3 cups sugar
¾ cup water
¼ cup glucose

Combine ingredients, stir over fire until sugar is dissolved. Wash all crystals from side of pan while cooking. Cook until mixture spins a thread. Pour into bowl. Do not scrape pan. Let cool and then beat. Mixture may become very hard but continue stirring and it will cream again. This is the foundation for all cream candies. Flavor and cool.

—Mrs. W. M. Chamberlain

ROCKY ROAD

1 lb. confectioners chocolate, 1/3 lb. Nucoa. Melt chocolate in double boiler slowly, melt Nucoa and let get almost cold, then mix with chocolate. Whip up well and pour quickly over nuts and marshmallows. Be sure it is not too hard. Grease a rather deep pan with butter or Nucoa and place marshmallows flat and in rows in pan and sprinkle nuts in between marshmallows. When cold cut into squares.

—Mrs. James R. McCrory

AFTER DINNER JELLY MINTS

2 level tsp. Knox gelatine
Soak in 2/3 cup cold water for 5 minutes
2 cups sugar
2/3 cup water

Bring to boiling point, add gelatine and boil 20 min. Remove from heat; add 2 tbsp. lemon juice, green coloring, pinch salt, ½ tsp. peppermint extract. Turn into flat pan (first rinsed in cold water) to 1 in. thickness. When set remove to board and cut into cubes and roll in powdered sugar.

—Elsie Thompson

PEANUT BRITTLE

2 cups sugar
1 cup white syrup
1 cup water
1½ cups raw peanuts
2 tsp. butter
1 tsp. vanilla
2 well rounded tsp. soda

Cook sugar, water, syrup and butter to a soft ball stage then add peanuts until hard crack stage; add vanilla after removing from fire and stir up well, then add soda and stir up until all is nice and foamy; pour on buttered cooky sheet quick before it stops foaming. Slant the cooky sheet a little so the candy can run over the pan. Do not spread with spoon.

—Hettie Ryan

POPCORN BALLS

5 qts. popped corn, lightly salted
2 cups sugar
1½ cups water
1/3 tsp. salt
½ cup corn syrup
1 tsp. vanilla
1 tsp. vinegar

Boil sugar, water, syrup and salt until it forms a hard ball (254-260 deg.) Add vinegar and vanilla and boil to light crack stage (264 deg.) Slowly pour over corn, stirring well. Press lightly into balls. If white syrup is used it may be tinted with red cake coloring to make "pink popcorn." If dark syrup is used, the balls will have a caramel flavor. This syrup recipe may also be used for "Pull Taffy." Pour syrup onto buttered platter and when cool pull until white.

—Bettie Leonard

ENGLISH TOFFEE

1 cup brown sugar. ½ lb. butter. Boil slowly for 14 minutes. Pour over nuts that have been spread on greased pan. Put two 5c Hershey on top and spread when melted and sprinkle with nuts.

—Sallie Miller

SUGARED NUTS

½ cup water
1 cup sugar
Pinch of cream of tartar
2 tsp. Karo
1 tsp. flavoring

Boil until just before soft ball stage. Add 6 marshmallows; remove from fire; add 2 cups nuts.

—Aunt Hettie

SUGARED NUTS

1 cup white sugar
½ cup light brown sugar
2/3 cup corn syrup
1¼ cups milk
¼ cup water
½ cup butter
⅛ tsp. soda
⅛ tsp. salt
2¾ cups nuts

Put into a pan and stir constantly while cooking. When a soft ball forms when tried in water remove from fire. Put the nuts in and mix. Pour at once in a buttered dish. When putting in the nuts the salt should be added.

—Cathy Marshall

ENGLISH TOFFEE

1 cube butter
1 cup granulated sugar
1 cup shelled almonds

Melt butter in an iron frying pan, then add sugar. When sugar is dissolved add whole almond meats. Stir constantly over a medium hot fire until it thickens slightly and becomes a light brown color. Pour mixture by spoonful into square baking pan lined with ground almonds. Sprinkle ground almonds on top and pat down. Break in pieces when cold.

—Helen Snavely

FIVE POUND FRUIT CAKE

¼ lb. lemon peel
¼ lb. orange peel
½ lb. candied cherries
¼ lb. walnut meats
¼ lb. pecan nuts
½ lb. dates
½ lb. candied pineapple
¼ lb, citron
½ lb. seedless raisins
¼ cup flour
1 cup butter or shortening
½ cup sugar
½ cup honey
5 well beaten eggs
1½ cups flour
1 tsp. salt
1 tsp. baking powder
1 tsp. allspice
½ tsp. nutmeg
2 tsp. cloves
6 tbsp. orange juice

Shred fruit peels, halve cherries, nut meats and dates; cut pineapple and citron size of almonds; dredge fruits in ¼ cup flour. cream butter and sugar, add honey; add eggs and beat until smooth; add 1½ cups flour, sifted with dry ingredients, alternately with fruit juice and beat thoroughly. Pour batter over floured fruits and mix well. Line greased tube pan with brown paper cut to fit. Press batter well into pan. Bake in 250 deg. oven for 4 hours.

—Mrs. June Bolter

DATE TARTS

1 cup dates, 1 tsp. soda (level), sprinkle soda over chopped dates; add 1 cup boiling water (cool); add 1 cup sugar, 1½ tbsp. melted butter, 1 egg (beaten well), 1¼ cups sifted flour with 1 tsp. baking powder, ½ cup nut meats. Mix together and bake in moderate oven (325 deg.) about 45 minutes. Serve with whipped cream.

—Mrs. Dare Holzer

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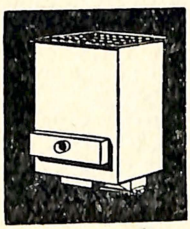

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